



GreatQ4U! 2 MINUTE GUIDE

to Common Pulled Pork Cuts



Pork Shoulder

Boston Butt Blade Roast

Upper row (l-r):

Bone-in Blade Roast,
Boneless Blade Roast

Lower row (l-r):

Ground Pork (The Other Burger®),
Sausage, Blade Steak

Common Butt Cooking Methods

*Slow smoke, roast, indirect heat on grill,
braise, slow cooker*

Picnic Shoulder

Shoulder or Picnic Roast

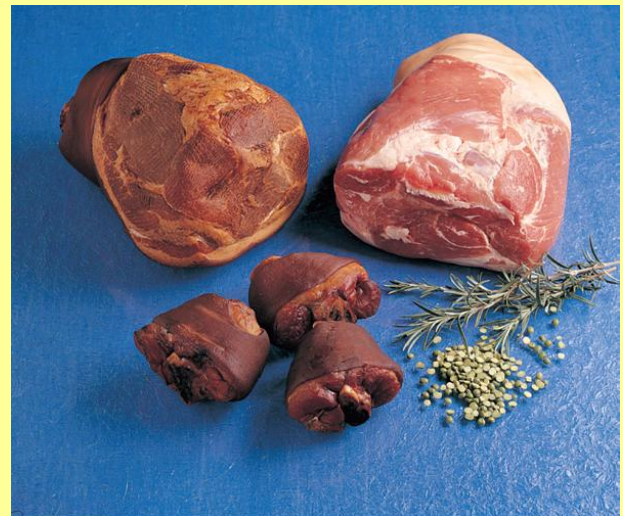
Upper row (l-r):

Smoked Picnic,
Arm Picnic Roast

Lower row:
Smoked Hocks

Common Cooking Methods

*Slow Smoked Picnic Roast, roast, braise,
slow cooker, Smoked Hocks - braise, stew*



Information obtained from the National Pork Board

www.TheOtherWhiteMeat.com