



K&R Pork Cut-list



Hams; Cured or Fresh (or grind to sausage)

Cured Hams: (Brine Injected), Smoked with Hickory, Packaged with Vacuum Seal. Whole, Half, or Quartered Hams, or Ham steaks (½” to 1 ½” Thick) Process time Appr. 9 days From drop off.

Or Smoked and Deli Sliced, OR, Course ground for our own special mix of “Ham Roll”

Fresh Hams: Fresh Ham Roast, Fresh Ham Steak (½” to 1 ½” Thick) Pork Cutlets(Tenderized)

Bacon; Cured or Fresh (or Grind to sausage)

Cured Bacon: (Dry Rub). Smoked with Hickory, Packaged 1 lb. And Vacuum Sealed.

Slicing Options, Thick Slice(3/16”) Regular(1/8”) Thin Slice (1/16”)

We can also do fresh Bacon (no smoke or cure) Sliced & Pkg.

Pork Chops: ¾ inch is standard, will cut to your preference

Or Tenderloin, whole or cut to steak thickness. (and Tenderized-¾ in. or smaller)

Pork Shoulder: Cut to your preference, or Pork Roast 2 inch thick, or Boston Butt (Whole Shoulder)

Spare Ribs: Rib slabs for smoking or BBQ-ing (Cut in Half)

Sausage, or Ground Pork (1 or 2-lb.) Or Sausage Patties (Breakfast size or reg.)

Mild Mix: Salt & Pepper.(Very Mild) **Med. Mix:** Touch of sage & red pepper(Mild Sage Flavor)

Hot Mix: More Sage & red pepper.(Med. Sage with slight Red Pepper Taste)

Sausage Specialties: Breakfast links, Or Patties. Quarter or Third lb. Patties, Plain Or Seasoned.

Brats: Blue Ribbon Brat is our mildest mix(Mild w/Pepper Flavor)

Sassy Honey BBQ (sweet & honey BBQ flavor)

Philly cheese steak Brat (The name says it all, Steak flavor with a hint of fried onion)

Tailgater Brat (similar to Swiss style, but with added beer flavor)

Habanero BBQ. Brat (sweet and Hot)

WE CAN ADD CHEESE AND/OR JALAPENO FLAKES TO ANY FLAVOR



Any steak or roast not on order will be cut for sausage or ground pork. We have our standard cut-list and processing, if you want something customized or different, feel free to ask. We do custom processing!