

# THRILL OF THE GRILL

WARM WEATHER MEANS BBQ TIME. BOOST SALES AND INCREASE PROFITS WITH THICKER CUTS OF FRESH CANADIAN PORK.



# FRESH CANADIAN PORK GRILLING GUIDE

COOKING METHODS  BARBECUE  GRILL  BROIL



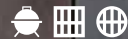
The prime rib cut. Well-marbled for tender and juicy results.

**PORK RIB CHOP**



Boneless prime rib cut has all the flavour without the bone.

**PORK RIB CHOP, BONELESS**



The pork rib eye. Full flavoured petite grilling steak.

**PORK RIB EYE STEAK, BONELESS**



Pork prime rib slices are perfect for Churrasco-style skewers.

**PORK RIB END, BONELESS, COUNTRY STYLE**



The pork t-bone or porterhouse cut. Traditional favourite for large grilling steak.

**PORK LOIN CENTRE CHOP**



The pork New York is a firm-textured, milder flavoured steak.

**PORK LOIN CENTRE CHOP, BONELESS**



The pork top sirloin is a firm textured, leaner choice with intense flavour.

**PORK SIRLOIN CHOP, BONELESS**



The capicola steak has a firm texture and is well marbled with outstanding flavour and juiciness.

**PORK SHOULDER BLADE CAPICOLA**



The boneless cross rib steak cut from the clod heart of pork. Well marbled for intense flavour and juiciness.

**PORK SHOULDER PICNIC, CUSHION STEAK, BONELESS**



The bone-in butt steak is a favourite choice for the grill, offering a larger portion size with firm-textured meat and intense flavour. Perfect for larger appetites or sharing.

**PORK SHOULDER BLADE STEAK**



Pork belly grilling steaks offer amazing flavours.

**PORK BELLY, SIDE PORK STEAK**



Fresh artisan-style pork sausage specialties in natural casing. Links or wheels are perfect for the grill.

**PORK ITALIAN-STYLE SAUSAGE**



Handcrafted dinner sausages are available in many flavour profiles, perfect for the grill.

**PORK DINNER-STYLE SAUSAGE**



The original "ham-burger" is an excellent grilling choice and can be blended with a variety of herbs and spices to deliver amazing flavour from the grill.

**EXTRA LEAN GROUND PORK PATTY**



## PERFECTLY GRILLED PORK

GRILL OVER DIRECT MEDIUM HEAT, UNLESS OTHERWISE NOTED. TURN HALFWAY THROUGH.

CUTS	SIZE	COOK TEMP	TIME
CHOPS & STEAKS	3/4" - 1" thick / 20 - 25 mm	Med	11 - 12 min
BONELESS COUNTRY-STYLE RIBS	2 - 3 lb / 900g - 1.4 kg	Med	25 - 30 min
WHOLE TENDERLOIN	1.5 - 2 lb / 680g - 900g	Med	25 - 30 min
PORK BURGER	1/2" / 13 mm	Med	8 - 12 min
PORK SAUSAGE	100 g each	Low	20 - 22 min

COOK GRILLED CUTS TO INTERNAL TEMP 160°F / 71°C.

## PERFECTLY BARBECUED PORK RIBS

BARBECUE OVER INDIRECT MEDIUM HEAT (ABOUT 325°F / 160°C) UNTIL TENDER.

CUTS	SIZE	COOK TEMP	TIME
BACK RIBS	1.5 lb / 680 g	Med (indirect)	1.5 - 2 hrs
SIDE RIBS (ST. LOUIS STYLE)	3 lb / 1.4 kg	Med (indirect)	1.5 - 2 hrs
BONE-IN COUNTRY STYLE RIBS	3 - 4 lb / 1.4 kg - 1.8 kg	Med (indirect)	45 min - 1 hr

## PERFECTLY SMOKED PORK

CUTS	TIME	SMOKE TEMP/END TEMP (INTERNAL)
LOIN CHOPS & STEAKS (BONE-IN OR BONELESS)	1.5 - 2 hrs 3/4" to 1" 20 - 25 mm	225°F / 107°C 160°F / 71°C
SHOULDER BUTT (BLADE) (BONE-IN OR BONELESS) FOR PULLED PORK	1.5 hrs per lb/454 g	225°F / 107°C 205°F / 96°C
LEG (BONE-IN OR BONELESS) FOR FRESH OR CURED-STYLE HAM	1.5 hrs per lb/454 g	225°F / 107°C 160°F / 71°C
BELLY FOR ROASTING	5 - 6 hrs indirect	225°F / 107°C 160°F / 71°C
BELLY FOR FRESH OR CURED-STYLE BACON (SHOULD BE COOKED TO 160°F / 71°C AFTER SMOKING)	6 hrs	LESS THAN: 100°F / 38°C COOK TO: 140°F / 60°C
TENDERLOIN	2.5 - 3 hrs	225°F / 107°C 160°F / 71°C
BACK RIBS	4 - 6 hrs	225°F / 107°C 190°F / 88°C
SIDE RIBS	5 - 7 hrs	225°F / 107°C 190°F / 88°C
SAUSAGE	1 - 3 hrs	225°F / 107°C 160°F / 71°C

Don't own a smoker?  
Turn your barbecue into one:

1. Soak desired flavour wood chips in cold, clean water for 20-30 min. Drain well.
2. Wrap wood chips in aluminum foil and punch several holes on the top side.
3. Light burner on one side of grill only and place wood chip bundle directly on this burner.
4. Place your pork on the opposite side of the grill.
5. Close lid, smoke for specified time at a constant temperature and replace wood chip bundle if smoker stops.
6. If your barbecue doesn't have a temperature gauge, use an oven-proof thermometer to maintain temperature.

FOR BEST RESULTS SEASON WITH HERBS, SPICES OR RUBS BEFORE SMOKING

## CONSUMER MARKETING SUPPORT

- ON-PACKAGE GRILLING LABELS
- PRICE TAG MOULDING GRAPHICS
- RAIL CARDS
- CONSUMER GRILLING GUIDES
- RECIPES AND VIDEOS FOR HOME CHEFS AND BUTCHERS AVAILABLE ON THE WEBSITE

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**GRILLED TO PERFECTION**

**THICK CUT CHOPS & STEAKS**

**COOK TO 160°F/71°C**

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3/4" TO 1" (20 - 25 MM) THICK CHOPS & STEAKS. GRILL ON MEDIUM-HIGH HEAT FOR 11 - 12 MIN. TURNING ONCE. COOK TO AN INTERNAL TEMP OF 160°F/71°C.



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**FOR MORE INFORMATION ABOUT CANADA PORK PROGRAMS AND SERVICES CONTACT:**

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**PROUD SUPPLIERS OF VERIFIED CANADIAN PORK™:**



**NATIONAL PORK MARKETING PROVINCIAL PRODUCER ORGANIZATIONS:** BC PORK PRODUCERS, ALBERTA PORK, SASKATCHEWAN PORK DEVELOPMENT BOARD, MANITOBA PORK COUNCIL, ONTARIO PORK PRODUCERS MARKETING BOARD, PORC NB PORK, PORK NOVA SCOTIA, PEI HOG COMMODITY MARKETING BOARD.

**PARTNERS IN SUCCESS:** CANADIAN PORK COUNCIL, CANADIAN MEAT COUNCIL.