



CHICAGO MEAT COLLECTIVE

SHARE OWNER'S GUIDE: WHOLE HOG



SLOW ROAST/SMOKE

These cuts combine hard working muscle with generous intermuscular fat and connective tissue, and cook best at a low heat over a longer period of time.

BONE-IN BOSTON BUTT BELLY - HOCK/SHANK - RIBS



STOCK/BROTH

Hard cartilage-coated joints make gelatinous stock, while meaty bones from the neck create a nutritious and meaty broth.

RIB TIPS/NECK BONES

Shorter simmer (4-6 hours)

KNUCKLE BONES

Longer simmer (6-12 hours)



YUCATECAN PORK BELLY AND CHEESE TACOS



HOMEMADE DUMPLINGS!

GROUND PORK GROUND PORK GROUND PORK

A versatile standby, The ground pork in your share is about 75% lean and double ground for even fat dispersal. I wanted this pork to work both for sausage making and for simple stir fries, so I increased the fat content to work for many applications.



SEAR! SEAR! SEAR!

These cuts are tender, quick cooking, and ready for the grill/cast iron pan.

PORK CHOP, SIRLOIN STEAK

BONELESS LOIN/CUTLETS

“SECRETO” OR FLAP MEAT

CRACKLINGS



BRAISE

These cuts comprise dense connective tissue and hard working muscle, they cook best at a gentle simmer in rich stock, wine, beer, or a combination.

HOCK

BONLESS PICNIC SHOULDER

STEWING PORK

BELLY





HOW TO THAW

If possible, place the cut in your fridge 1-2 days (2 days for thicker cuts). if you need to thaw quickly, unwrap the cut, place it in a watertight ziplock bag in a bowl in a sink and run cool water over the bagged cut until fully thawed.

USE FIRST

Thinner cuts have a shorter shelf life, as does ground pork. Use these first, or throw them in the freezer on the day you bring your share home (ex. boneless loin, coppa steak) some bones and bone-in cuts can foster bacteria, so I also recommend freezing or cooking hock/shank, ribs, neck/neck bones, and knuckle bones within the first 0-3 days of receiving your share.

USE NEXT

Thicker cuts of muscle can benefit from a day or two on a dry brine (a rub of salt and sometimes sugar) before cooking. This can also extended their shelf life in your fridge. if you're going to slow roast, braise, or smoke your pork shoulder, ribs, hock/shank, or belly, consider dry brining the day you receive it, as long as you plan to cook it within 2 days. Otherwise, freeze in original packaging and wait til you thaw the cut to season it.

FARMS/RESOURCES

CHICAGO MEAT COLLECTIVE

A transparent butchery school focused on sustainability and hands-on instruction.

LA PYROR FARM

A family operation in Ottawa, IL raising Angus x Fleckvieh cattle and Hampshire x Duroc hogs on pasture, with a supplement of home-grown, non-GMO grains.

LOCAL FOODS

A hub for locally sourced meat, produce, and pantry items in Chicago, IL, and partners in bringing you this meat share!



PHOTO/DESIGN: NICK MURWAY

