

California Kurobuta MEAT CLUB Packing List

www.CKmeatclub.com

All items are subject to availability. We can recommend substitutions.

Come early for the best selection!

Cuts

- Ground Pork
- Ham
- Pork Chop – bone-in
- Shoulder Steak
- Smoked Shank – 2" thick,
like a ham steak
- Spare Ribs
- Tenderloin

Roasts

- Leg Roast
- Loin Roast
- Picnic Roast
- Rib Roast
- Tri-Tip Roast

Healthy Fat

- Leaf Lard
- Rendering Fat

Bacon

Hickory Cured – smoked, traditional bacon cure

Natural Cure – smoked, cured with turbinado sugar and celery salt

Uncured – nothing but smoke, no added sugar of any kind

- Traditional Strips – smoked, hickory cured
- Traditional Strips – smoked, natural cure
- Traditional Strips – smoked, uncured
- Jowl Bacon – smoked, hickory cured
- Bacon Ends – from sliced bacon, like large bacon bits
- Country Bacon, sliced – pork roast hickory cured like bacon,
similar to canadian bacon
- Special Request**

Sausage Links

- Bacon Sausage
- Chorizo
- English Banger
- German
- Mild Cajun
- New Orleans Cajun
- Spicy Italian

Bulk Sausage

- Chorizo
- Southern Style
- Spicy Italian
- Vermont Maple

Bone Broth

- Bones and Bits
- Split Feet

Special Dog Treats

- Food Grade Pig Feet