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Pasture-raised Red Wattle Pork Price List

<u>Product</u>	<u>Price per pound</u>
<i>Butt Roast (with skin*)</i>	\$3.50
<i>Loin Roast (with skin*)</i>	\$4.00
<i>Spare Ribs</i>	\$4.00
<i>Smoked Ham (with skin*)</i>	\$4.00
<i>All-Natural Cured Ham (with skin*)</i>	\$6.00
<i>Ground Pork (plain, breakfast or chorizo)</i>	\$4.00
<i>Breakfast Links</i>	\$5.50
<i>Chops (with or without skin*)</i>	\$3.50
<i>Leaf Lard and Fatback</i>	\$2.50
<i>Natural Bacon ends</i>	\$4.00
<i>Jowls, Heart, Liver, Tongue, Feet, Skin</i>	\$3.50
<i>Bones</i>	\$2.50

**with skin means the hog was scalded and the skin was left intact instead of being removed. Many chefs prefer it this way because it helps to seal in the juices during the cooking process, helps to keep the meat moist and enhances flavor!*