Pork Ham/Leg Tip Roast Bnls
P - E - 35 – D

The Pork Ham/Leg Tip Roast Bnls. comes from a fresh ham. On a whole ham, it is commonly referred to as the “forecushion”. This cut would typically be merchandised as a 2-3 pound roast that is skinned and the cap muscle removed. Similar to a Beef Round Tip Roast, Cap Off.

• Hints for Identification:
  • Pork Ham/Leg Tip Roast Bnls
    • Very little outside fat cover but may have a thin layer of seam fat on fatter hams.
    • Muscle fibers tend to run “front to back”
    • End opposite the cut surface tapers and may have a jagged appearance from the removal of the patella (knee cap).
    • Cut surface will be similar to a Beef Round Tip Roast, Cap Off.
    • Cut surface may have a thin line of connective tissue between muscles.