Pork Ham/Leg Top Roast Bnls
P - E - 38 – D

The Pork Ham/Leg Top Roast Bnls comes from a fresh ham. It is comprised of the large inside leg muscles, including the Semimembranosus, Adductor and associated muscles similar to a Beef Top Round Steak. On a whole ham, it is commonly referred to as the “center section” and part of the “cushion”. This cut would typically be merchandised as a 3-4 pound roast that is skinned and the cap muscle removed.

• Hints for Identification:
  • Pork Ham/Leg Top Roast Bnls
  • Very little outside fat cover especially over the “top” (because cap muscle is removed).
  • Muscle fibers tend to run “front to back”
  • End opposite the cut surface tapers.
  • Cut surface will be similar to a Beef Top Round Steak.