

## HEATING + COOKING RECOMMENDATIONS

Our premium 100% Iberico pork thrives when cooked low and slow—this gentle approach melts connective tissue, concentrates flavor, and delivers unmatched tenderness. Whenever you can, choose a slower cook at a lower temperature to let our heritage-breed pork shine.

### BABY BACK RIBS

Low & slow oven or smoker



**Prep:** Remove membrane; coat with dry rub (paprika, garlic powder, brown sugar, salt)

**Cook:** 275 °F for 2½–3 hrs. After 2 hrs, wrap in foil to lock in moisture.

**Finish (optional):** Unwrap, brush with BBQ sauce, then grill or increase oven to 350 °F for 10–15 min to caramelize.

**Rest:** 10 min before slicing between bones.

**What we love to make:**

- Mini rib sliders with coleslaw
- Burnt-end style rib bites tossed in extra sauce

### PORK TENDERLOIN

Sear & roast



**Prep:** Trim silver skin; season with salt, pepper, and a light rub (e.g., smoked paprika).

**Sear:** In a hot, oven-proof pan with oil—2 min per side until golden.

**Roast:** Transfer pan to 400 °F oven for 12–15 min, or until internal temp reaches 145 °F.

**Rest:** Tent loosely and rest 5–7 min, then slice into medallions.

**What we love to make:**

- Tenderloin medallions with chimichurri
- Pork “filet mignon” with creamy peppercorn sauce

### PORK CHEEKS

Braise (oven or slow cooker)



**Prep:** Bring to room temp for 30 min. Pat dry. Season cheeks with salt, pepper, and aromatics (garlic, onion, herbs). Sear both sides in a hot pan with a splash of oil until deeply browned (2–3 min per side).

**Braising liquid:** Use stock, wine, or a combination—enough to come halfway up the cheeks.

**Oven:** 300 °F for 2½–3 hours (cook 30 min per lb), covered, until fork-tender.

**Rest:** 10 min in the braising liquid before serving.

**What we love to make:**

- Rich beef-style ragu served over pappardelle
- Tacos al pastor twist with pickled onions & cotija

We’d love to see what you make—share a photo of your dish with **#ILoveTexasIberico** and follow us **@texasiberico** for additional recipes and more from your friends at Texas Iberico®!

### GROUND PORK

Sauté, grill as patties, or crumble



**Prep:** Season to taste (salt, pepper, herbs, spices).

**Cook: Sauté/crumble:** Medium-high heat, 6–8 min, stirring, until no pink remains

**Cook: Patties:** 4–5 min per side until internal temp hits 160 °F

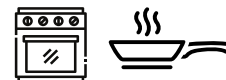
**Drain:** Skim off excess fat if desired.

**What we love to make:**

- Pork meatballs in tomato-basil sauce
- Juicy burgers with cheddar & caramelized onions

### OAK-SMOKED BACON

Oven-bake or pan-fry



**Prep:** Separate slices; pat dry.

**Cook: Oven-bake:** 400 °F, on wire rack over sheet pan—15–20 min, flipping once, until crispy.

**Cook: Pan-fry:** Medium heat, 3–4 min per side, to preferred crispness.

**Drain & serve:** Rest on paper towels to absorb excess fat.

**What we love to make:**

- Classic BLT on toasted sourdough
- Carbonara pasta with pecorino & fresh egg yolk

### SKIRT (HANGER) STEAK

Grill or cast-iron sear



**Prep:** Trim excess connective tissue; season or marinate (salt, pepper, garlic). Bring to room temp, 30 min.

**Cook:** Over high heat—4–5 min per side for medium-rare (130–135 °F).

**Rest:** 5 min; slice thinly against the grain.

**What we love to make:**

- Fajitas with charred peppers & onions
- Steak salad with arugula, shaved Parmesan, lemon vinaigrette

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