



**TEXAS
IBERICO®**

2025 Look Book

**WE'RE A
DIFFERENT
BREED.**

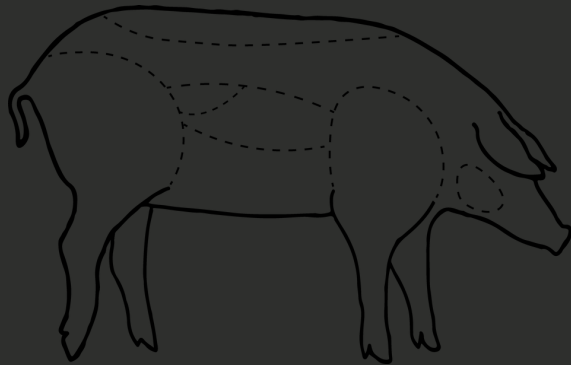
100% Iberico Pork



GO TEXAN.®

TEXAS RAISED. PASTURE-GRAZED.

At Texas Iberico, our 100% Iberico pigs thrive on the native forages of the Texas Hill Country, including mesquite beans, acorns, and prickly pear. Raised outdoors for over 18 months—three times longer than commercial pigs—our pigs produce deeply marbled, flavorful pork that is unmatched in quality.





FRESH CUTS

100% Iberico Pork



GROUND PORK

Texas Iberico® 100% Iberico Ground Pork is a 90/10 premium ground pork which offers a rich, nutty flavor with exceptional marbling, perfect for burgers, tacos, meatballs and more. Taste the heritage of 100% Iberico, raised in Texas.





BONELESS LOIN

Texas Iberico® 100% Iberico Boneless Loin is a lean, flavorful cut with tender marbling. Perfect for grilling, roasting, or slicing into medallions. Naturally rich in flavor, enhanced by the Iberico pig's unique acorn and mesquite bean diet.



BONE-IN LOIN RACK

Texas Iberico® 100% Iberico Bone-In Loin Rack offers a perfect balance of tenderness and rich, deep flavor. Ideal for roasting or grilling, the natural marbling ensures a juicy, flavorful result making it perfect for gourmet occasions.





SPARE RIBS

Texas Iberico® 100% Iberico Pork Spare Ribs are similar in richness to our baby back ribs, these are larger and meatier, perfect for those who love a hearty rib experience. Marinate and slow cook for a succulent dish that falls off the bone.



OAK-SMOKED BACON

Texas Iberico® 100% Iberico Oak Smoked Pork Belly is lightly smoked with oak chips and crafted in Central Texas. The buttery and balanced flavors of our bacon are a perfect addition to any breakfast, burger, or on its own!



BABY BACK RIBS

Texas Iberico® 100% Iberico Pork Baby Back Ribs provide a remarkable depth of flavor, thanks to the rich marbling and the pigs' natural diet. They cook to a tender perfection, ideal for BBQs or a slow-roasted Sunday dinner.





PORK BELLY

Texas Iberico® 100% Iberico Pork Belly is celebrated for its flavor and texture. Our pork belly cuts are a delicacy that renders beautifully when slow-cooked. The rich fat layer melts into the meat, creating a crispy, flavorful crust that's simply irresistible.



TENDERLOIN

Texas Iberico® 100% Iberico Pork Tenderloin is known for its marbling and succulent texture, our pork tenderloin is a prime selection for elegant dinners. Cook it to perfection to savor the natural, nutty sweetness derived from the Iberico breed's unique diet.





PLUMA

Texas Iberico® 100% Iberico Pork Pluma is a tender, richly marbled cut from the shoulder, ideal for grilling or searing. Its juicy texture and nutty flavor, influenced by the Iberico pigs' unique diet, make it a gourmet favorite.



PORK SHOULDER

Texas Iberico® 100% Iberico Pork shoulder is a flavorful, well-marbled cut, perfect for slow cooking or grilling. Its rich, nutty taste, thanks to the Iberico pigs' acorn and mesquite diet, delivers tender, juicy meat ideal for roasts or pulled pork.





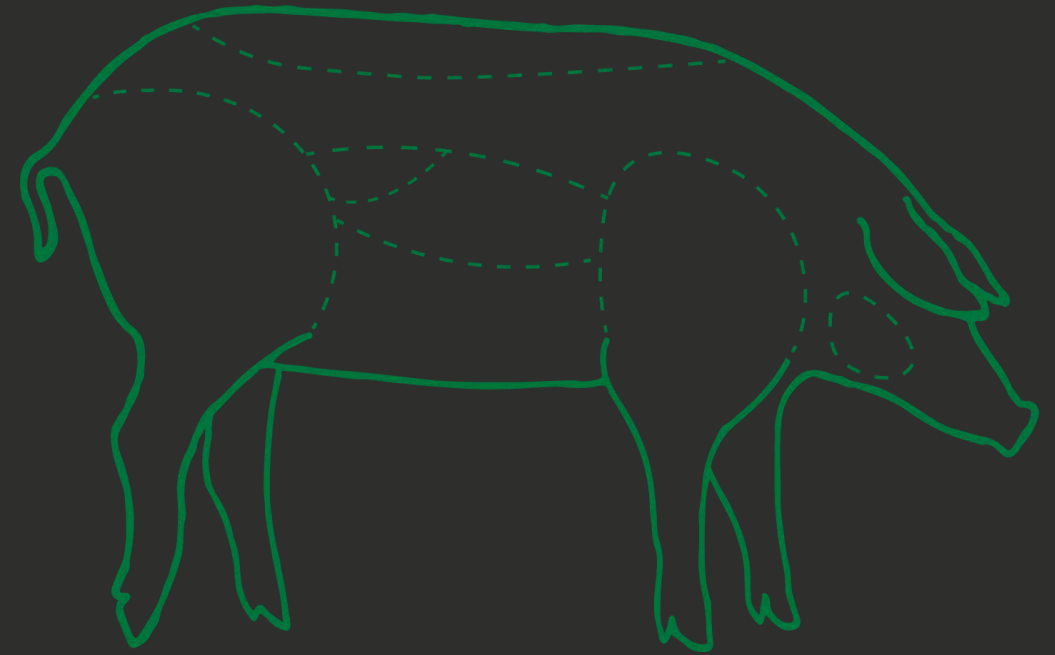
CHEEKS

Texas Iberico® 100% Iberico Pork Cheeks boast intense marbling, rich color, and a flavor profile characterized by savory notes, subtle sweetness, and hints of nuttiness. Slow cook these to unlock a tender, flavorful dish that's perfect for stews, braises, or gourmet tacos.



FROM SNOUT TO TAIL, WE PROVIDE THE FINEST OFFAL CUTS

At Texas Iberico, we believe in using every part of the pig to honor the heritage of our 100% Iberico breed and promote sustainable practices. Our offal cuts offer a rich, diverse range of flavors that reflect the unique diet and lifestyle of our free-range pigs, making them a culinary treasure for creative chefs and food enthusiasts alike.



Texas Iberico® Snouts
Texas Iberico® Pork Tails
Texas Iberico® Pork Tongue
Texas Iberico® Pork Kidney
Texas Iberico® Pork Heart
Texas Iberico® Pork Skin

Texas Iberico® Bones
Texas Iberico® Liver
Texas Iberico® Jowls
Texas Iberico® Ears
Texas Iberico® Trotters

CURED MEATS

100% Iberico Pork





MESA

SALCHICHÓN
SALAMI STYLE
WITH MEXICAN
OREGANO

The Texas Iberico® Mesa Salami combines bright, floral notes of Mexican oregano with a hint of white wine. Made with 100% Iberico pork, this handcrafted salami has a delicately seasoned taste and a pleasing aroma. Designed for gatherings, it pairs well with cheeses, olives, and crackers. Perfect for charcuterie boards, this salami brings a refined, versatile flavor to the table.

JAMÓN

TRADITIONAL
DRY-CURED
IBERICO
HAM

Reminiscent of prosciutto but with Texan flair. Its flavor is rich, subtly sweet, and nutty, with a delicate, melt-in-your-mouth texture. The aroma is earthy with hints of oak, thanks to 100% Texas Iberico pork. Ideal for charcuterie boards, sandwiches, tapas, pasta, salads, and pairs wonderfully with red wines.



LOMO

SWEET PRICKLY PEAR CURED PORK LOIN

Texas Iberico® 100% Iberico Pork Lomo is crafted from premium pork loin and cured for 60 days to reach an incredibly tender texture. Infused with prickly pear nectar, this award-winning lomo, recognized in the 2021 Good Food Awards, balances savory and sweet in every bite. Perfect for charcuterie boards or enjoyed as a stand-alone snack, it pairs beautifully with cheeses, fresh fruits, or a glass of wine.



GOOD
FOOD

awards
finalist '23

SALAMI

SMOKED WITH SERRANO PEPPER

Texas Iberico® 100% Iberico Pork Salami with Smoked Serrano Pepper brings a gentle warmth and a remarkable depth of flavor. Crafted with smoked serrano peppers and dry-cured for 45 days, this 2023 Good Food Award Finalist achieves a satisfying balance of spice and smoke. Perfect for charcuterie boards, sandwiches, or pairing with cheeses, this salami adds a touch of heat with every bite.





CHORIZO

SLIGHTLY
SPICY &
SMOKED WITH
PECAN WOOD

Texas Iberico® 100% Iberico Pork Chorizo offers a bold, smoky flavor with perfectly balanced spices. Cured over 45 days and cold-smoked with pecan wood, it has a rich, savory taste that makes it stand out. As a 2024 Good Food Award Winner, this chorizo is ideal for charcuterie boards, tapas, or simply enjoyed on its own. Its versatile, distinctive flavor adds depth to any occasion.

GOOD
FOOD

awards
finalist '21

COPPA

HONEY &
CHILI PEQUIN
CURED
PORK LOIN

Texas Iberico® 100% Iberico Pork Coppa is crafted from pork shoulder and cured for 60 days with honey and chile piquin peppers, adding a touch of sweet heat that complements the natural richness of the pork. A 2021 Good Food Award Finalist, this coppa offers a tender bite with a balanced flavor profile. Ideal for charcuterie boards, sandwiches, or adding a unique touch to salads.



GUANCIALE

Texas Iberico® 100% Iberico Pork

Guanciale is a handcrafted delicacy made from pork jowl, seasoned with warm, complex spices and cured for two months to achieve its tender, melt-in-your-mouth texture. The marbling of the Iberico breed gives this guanciale a deep, savory richness, perfect for adding a luxurious flavor to classic pasta dishes, like carbonara or amatriciana, or enjoying as a crispy, flavorful addition to any recipe.



FALL PANCETTA

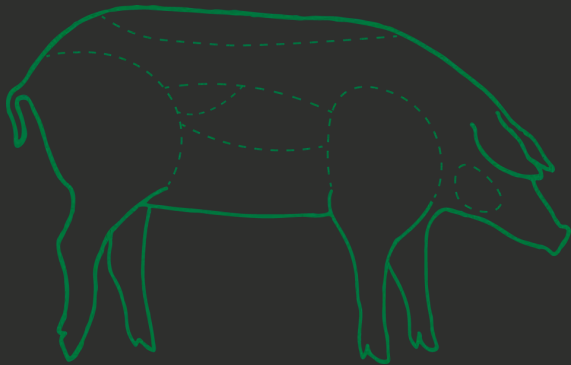
Rich marbling, juniper berry and bay leaf, subtle citrus notes, peppery finish.
Premium Iberico, Texas Hill Country, artisanal pancetta, flavor-forward profile.
Serve Pancetta-wrapped asparagus, carbonara, pancetta and bean soup.





WE'RE A DIFFERENT BREED

Order today and experience the exceptional quality of 100% Iberico pork raised in the Texas Hill Country.



Get social @texasiberico



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