

**TEXAS  
IBERICO**

2025 Look Book

**WE'RE A  
DIFFERENT  
BREED.**

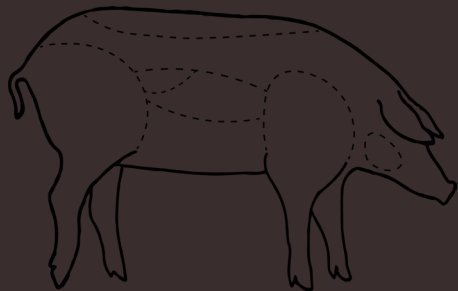
100% Iberico Pork





# 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 80/20 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.





# 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.



# 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.





## 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.



## OAK-SMOKED BACON

Texas Iberico® 100% Iberico Oak Smoked Bacon 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!



# 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.



# 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.





## 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.



## 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.





# OUR NOBLE CUTS DELIVER UNMATCHED FLAVOR

Discover the richness of Texas Iberico® with our Noble Cuts—premium, chef-favorite selections including Presa, Pluma, Abanico, Secreto, and Skirt Steak. Known for their deep marbling and exceptional flavor, these standout cuts are ideal for grilling, searing, or slicing to order. Need something specific? We also offer custom specialty cuts to meet your unique needs.

Texas Iberico® Presa  
Texas Iberico® Pluma  
Texas Iberico® Abanico  
Texas Iberico® Skirt Steak  
Texas Iberico® Secreto



# 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.



## SERRANO

SMOKED  
SERRANO  
PEPPER  
SALAMI



Texas Iberico® 100% Iberico Pork Smoked Serrano Pepper Salami brings a gentle warmth and a remarkable depth of flavor. This 2023 Good Food Award Finalist achieves a satisfying balance of spice and smoke. Adds a touch of heat to charcuterie boards, sandwiches, or pair with your favorite cheeses.



# CHORIZO

SLIGHTLY  
SPICY &  
SMOKED WITH  
PECAN WOOD



Texas Iberico® 100% Iberico Pork Chorizo offers a bold, smoky flavor with perfectly balanced spices. Cured 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.



# COPPA

CURED WITH  
RED WINE  
& CHILI  
PEQUIN



Texas Iberico® 100% Iberico Pork Coppa is crafted from pork shoulder and cured with red wine 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.





## LOMO

SWEET  
PRICKLY PEAR  
CURED  
PORK LOIN



Texas Iberico® 100% Iberico Pork Lomo is crafted from premium pork loin and cured 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.



## JAMÓN

TRADITIONAL  
DRY-CURED  
IBERICO  
HAM

Texas Iberico® 100% Iberico Pork Jamón is 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. Ideal for charcuterie boards, sandwiches, tapas, pasta, salads, and pairs wonderfully with red wines.

# FALL PANCETTA

Texas Iberico® 100% Iberico Pork Pancetta is a true gourmet experience. With deep marbling and rich flavor, this cut is enhanced by earthy juniper berry, bay leaf, and a hint of citrus, creating a symphony of flavors that bring out the natural character of Iberico pork. A gentle pepper finish adds warmth, making it ideal for adding to pastas, risottos, or diced and crisped in savory dishes.



# 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 any recipe.

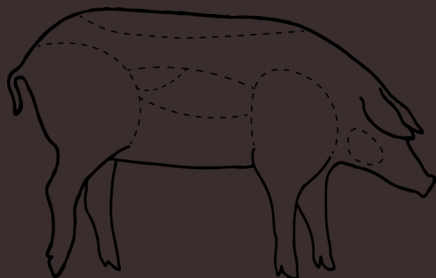






# WE'RE A DIFFERENT BREED

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



Get social @texasiberico



Hext, Texas

(512) 387-7195

howdy@texasiberico.com