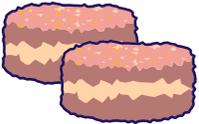


# Pork roasting/baking

\*Apply a 3-minute resting period after the target internal temperature is reached.

		Thickness/Weight	Internal temperature*	Average Recommended Cooking Time (min. per pound OR total min.)	
	Ribs	Spareribs (St. Louis style)	3.5-4 pounds per rack	Tender	1.5-2 hours until tender
		Pork Back Ribs	1.5-2 pounds per rack	Tender	1.5-2 hours until tender
		Country-Style Ribs	3-4 pounds	Tender	1-1.25 hours until tender
	Loin Roast (Boneless)	New York (Top Loin) Pork Roast	2 pounds	145°F-160°F	26-28 minutes for each pound
		Sirloin Pork Roast			
	Shoulder		3-6 pounds	275°F	55-85 minutes for each pound until tender
	Ham, Fully Cooked		5-6 pounds	140°F	20 minutes for each pound
	Pork Belly		2.5-3 pounds	45 minutes for each pound, at 325°F, and brown for 15 minutes at 450°F	
	Stuffed Pork Loin Chops		1.25-1.5-inch	165°F	Differs based on stuffing