Product Description: *Hormel® Always Tender®* products are pre-marinated or enhanced for superb tenderness, juiciness and flavor, so there's no prep time and no cleanup required. The average cooking time is around 30 minutes, and each one comes with easy cooking instructions and serving suggestions right on the label. Plus, with more than 40 varieties, there's truly something for everyone.

Varieties:

Marinated Pork
- Original Filet
- Original Tenderloin
- Mediterranean Herb and Olive Oil Loin Filet
- Bourbon Maple Loin Filet
- Apple Bourbon Tenderloin
- Citrus Filet
- Honey Mustard Filet
- Lemon Garlic Filet
- Mesquite Barbecue Filet
- Onion & Garlic Roast
- Roast Flavored Roast
- Sun Dried Tomato Filet
- Teriyaki Tenderloin
- Brown Sugar Maple Loin Filet
- Pork Shoulder Rubbed with BBQ Seasoning
- Peppercorn Tenderloin

Beef
- Chuck Roast (Pot Roast)
- Rib Roast
- Round Roast
- Tenderloin
- Cube Steaks
- Kabob Meat
- Stew Meat
- Stir Fry
- Tenderloin (filet)
- Chuck
- Ribeye
- Round Strip
- T-Bone

Pork
- Chops/Steaks
- Assorted Chops
- Center Cut Chops
- Loin Chops
- Quarter Loin Chops
- Butterfly Boneless Center Cut Chops
- Regular Boneless Center Cut Chops
- Rib Eye Boneless Center Cut Chops
- Thick Boneless Center Cut Pork Chops
- Shoulder Blade Steaks
- Ribs
- Center Cut Ribs
- Loin Back Ribs
- Loin Country Style Ribs
- Shoulder Blade Country Style Ribs
- Spareribs
- St. Louis Style Ribs
- Babyback Ribs Rubbed with BBQ Seasoning

Roasts
- Loin Roast
- Rib End Roast
- Shoulder Roast
- Sirloin Roast

Marinated Beef
- Peppercorn Shoulder Filet
- Teriyaki Shoulder Filet

For More Information:

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Hormel® Always Tender® Products
FACT SHEET