

**THINGS YOU WANT TO KNOW
ABOUT COOKED CITY HAM**

- Burgers' Slow Roasted City Hams are
 - specially selected
 - slowly roasted by our 24-hour method that insures you of a moist, tender ham
- Burgers' Slow Roasted City Hams are convenient
 - no mess
 - no hot oven
 - no need to worry about over- or under-baking
- Burgers' Slow Roasted City Hams are
 - great in your refrigerator for cutting off a nibble or for a quick sandwich.
 - Perfect for serving on a buffet for festive occasions

Cooked hams are perishable and should be refrigerated upon arrival. To insure maximum delicious roasted ham flavor, wrap unused portion in airtight package. Any portion you do not plan to use within 28 days should be frozen. May be frozen up to 6 months.

NOTE: when all you have left is the ham bone, don't discard; use to cook with a large kettle of beans.

Would you or a friend like to receive a Burgers' Smokehouse catalog? Just fill out the Mailing information, mail to Burgers' Smokehouse, 32819 Highway 87, California MO 65018 and we will send you a catalog.

Name _____
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BURGERS' SMOKEHOUSE
 Quality Hickory Smoked Meats Since 1952

**WOOD STOVE
 ROASTED SWEET CITY HAMS**
 (Skin On)

**Half Ham or Whole Ham
 Slices, Spiral Sliced or Un-sliced**



FULLY COOKED

**REFRIGERATE UPON ARRIVAL.
 FREEZE IF NOT BEING USED IN 28 DAYS.
 MAY BE FROZEN FOR UP TO 6 MONTHS.
 IT IS BEST TO THAW HAM IN THE REFRIGERATOR – WILL TAKE 2
 OR 3 DAYS. REMOVE HAM FROM PAPER BAG BEFORE HEATING.**

BURGERS' SMOKEHOUSE CALIFORNIA MO 65018

1-800-705-2323

smokehouse.com

Handling and Trimming Instructions for your Wood Stove Roasted Sweet City Hams

Remember grandma cooking a holiday turkey? Did you ever see her remove the skin, fat, and bone prior to cooking? Of course not and that was why it tasted so good. This is also true of a city ham.

Wood Stove Roasted Sweet City Ham Slices. Items H1142 & H1144

1. This package contains approximately 1/5 of a 18 to 20-pound city ham that has been cooked to perfection.
2. It is special sliced end-to-end much like a loaf of bread to maximize the value you receive from the easy to trim" end slices. It is then laid out into 5 equal units including all of the end slices.
3. Prior to serving, the slices will need to be trimmed. Open the vacuum seal and trim the slices removing the bone, and desired amount of fat.
4. Trim the end slices first placing them on the serving platter. Then place the center slices, carved into smaller serving size cuts, on top making plate attractive for your table centerpiece. The ham will be so tender even a dull knife will cut through the slices easily.
5. Cover the slices immediately with an airtight wrap to protect color and flavor.
6. For maximum flavor we recommend ham be served at room temperature and for maximum food safety insist that ham be returned to refrigerator within two hours.
7. Heating ham slices. Remember the ham is fully cooked. If you want to warm the slices do not overcook. Slices may be heated in skillet, microwave or oven. Place slices in medium hot skillet for 2 or 3 minutes per side. Place slices in microwave and heat one minute and check to see if hot enough. Place slices in a pan cover with foil and heat for 15 to 20 minutes in a 325 degree oven.
8. Left over slices should be wrapped air tight and refrigerated (up to 5 days) to be used later for sandwiches, to fry in skillet with eggs, or cut in strips for a chef salad.

Wood Stove Roasted Sweet City Ham - Spiral Sliced - Items H1310 & H1219

1. This ham is from a 18 to 20-pound city ham that has been cooked to perfection.
2. The ham has been spiral sliced from as near butt end to as near the shank end as possible.
3. The whole ham has been cut in center to create a shank or butt portion for your trimming & serving convenience.
4. You will need to thaw the ham prior to trimming. Then with a sharp knife-prior to separating slices-trim excess skin and fat from the ham.
5. See instructions to right for glazing ham.
6. For maximum flavor we recommend ham be served at room temperature and for maximum food safety insist that ham be returned to refrigerator within two hours.

To Serve Hot – Conventional Oven

Preheat oven to 325 degrees F.

Remove ham from paper insulated bag. Thaw cooked city ham completely.

Remove city ham from plastic bag and remove plastic bone guard and brown cover around shank.

Wrap city ham in foil and place in shallow pan Do not cover.

Heat until warm: **Whole ham approximately 2 to 2 1/2 hours**

Half ham approximately 1 to 1 1/2 hours

If using a meat thermometer ham will be hot at 130° to 140°.

Left over ham should be wrapped air tight and refrigerated (up to 5 days) to be used later for sandwiches, to fry in skillet with eggs, or cut in strips for a chef salad.

Wood Stove Roasted Sweet City Ham –Whole & Un-sliced - Items H1610& H1519

1. This ham is from a 18 to 20-pound city ham that has been cooked to perfection.
2. This ham is perfect for you if you want to slice the ham to your desired thickness.
3. You will need to thaw the ham prior to trimming. Then with a sharp knife trim excess skin and fat from the ham. (Slicing diagram)

Slicing To Perfection

1. Place ham on table glazed side up. On thin side, slice 2 or 3 slices to give ham a flat base. Then turn ham on edge.

2. Remove wedge from ham 4 to 5 inches from shank. Hold ham secure with fork at butt end.

3. Slice ham at angle parallel with attach bone, starting at shank joint.

4. Run knife along center bone. Slices already cut will be released. Place on serving tray.

5. Turn ham over so flat base is up. Cut slices at right angle to center bone. Slide knife along bone to release slices.

6. Remove remainder of meat from bones and slice.

4. For maximum flavor we recommend ham be served at room temperature and for maximum food safety insist that ham be returned to refrigerator within two hours.

To Serve Hot – Conventional Oven

Preheat oven to 325 degrees F.

Remove ham from paper insulated bag. Thaw city ham completely.

Remove city ham from plastic bag and remove plastic bone guard and brown cover around shank.

Wrap city ham in foil and place in shallow pan Do not cover.

Heat until warm: **Whole ham approximately 2 to 2 1/2 hours**

Half ham approximately 1 to 1 1/2 hours

If using a meat thermometer ham will be hot at 130° to 140°.

Left over ham should be wrapped air tight and refrigerated (up to 5 days) to be used later for sandwiches, to fry in skillet with eggs, or cut in strips for a chef salad.

Summary. We have cooked thousands of hams using this method and feel this is the best most convenient way to get you the most top-quality cooked city ham for your money. You and your guests will be pleased with the moist, tender, flavorful ham resulting from our Wood Stove Roasted City process.

HOW TO GLAZE YOUR COOKED CITY HAM

Glaze ham after it has been heated or brought to room temperature and ready to serve. Place ham in an ovenproof dish or pan. Set oven on Broil for preheating.

Heat Glaze in hot water (a couple of minutes) or microwave (30 seconds) while preparing ham for glazing. **Caution: Glaze may be very hot from Microwave.**

If ham is not sliced, score hat fat in a diamond pattern 1/4" deep. If desired stud ham with whole cloves. If the ham is spiral sliced it is ready to glaze.

Drizzle warm glaze over top of ham. Place ham under preheated broiler for approximately 5 minutes. Remove from Broiler and apply more glaze. Continue this process until desired amount of glaze has been added or desired color is obtained. Cherries and pineapple may be used for additional garnish if desired.