

BURGERS' CITY HAM GLAZED and SPIRAL CUT

Keep frozen until ready to use.

Your Burgers' Glazed City Ham has been fully cooked and spiral sliced and needs no further preparation.

Remove ham from freezer or refrigerator so that it will have time to warm up to room temperature before serving.

Take a thin bladed knife and loosen the meat from around the center bone. Then take your knife and slice through the center of the ham to the bone cutting perpendicular to the spiral slicing. Slices should now come off one at a time. If the slices do not separate, cut between the spiral slicing to release the slices.

Place on serving platter and garnish if desired.

TO SERVE HAM WARM:

Preheat oven to 325 degrees; Remove from Paper Bag before heating.

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

Heat until warm (approximately 1 hour)

Slice and Serve.

THINGS YOU WANT TO KNOW ABOUT COOKED CITY HAM

- **Burgers' Smokehouse City Hams are**
 - specially selected and trimmed of excess skin and fat
 - hickory smoked
 - slowly cooked by our 24-hour method that insures you of a moist, tender ham
- **Burgers' Smokehouse City Hams are convenient**
 - no mess
 - no hot oven
 - no need to worry about over- or under-baking
- **Burgers' Smokehouse 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 smoked ham flavor, wrap unused portion in air-tight package. Any portion you do not plan to use within 28 days should be frozen.

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 _____

STREET _____

CITY _____ STATE _____ ZIP _____

EMAIL _____

BURGERS' SMOKEHOUSE.

SIMPLE TRADITIONS SINCE 1952

HICKORY SMOKED COOKED CITY HAMS

**REFRIGERATE UPON ARRIVAL.
FREEZE, IF NOT BEING USED IN 28 DAYS.
MAY BE FROZEN FOR UP TO 6 MONTHS.**

BURGERS' SMOKEHOUSE.

32819 Highway 87 • California, MO 65018

1-800-624-5426

smokehouse.com

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HOW TO HEAT & SERVE YOUR SPECIAL SLICED CITY HAM

CONVENTIONAL HEATING METHOD

1. Thaw cooked city ham in plastic bag until completely thawed.
2. Preheat oven to 325 degrees F.
3. Remove city ham from plastic bag & remove plastic bone guard & brown shank cover.
4. Wrap city ham in foil and place in shallow pan. Do not cover.
5. Heat until warm (approximately 1 hour).
6. Refer to glazing instructions if you want to glaze ham.
7. Remove foil and serve.

Time may vary by ovens. Adjust time if needed.

COLD

1. Remove ham from refrigerator for approximately 4 hours before serving. (Flavor is enhanced when served at room temperature.)
2. Slice then and serve.

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

HEATING HINTS

Ham may be heated using a baking bag. Place ham in bag, add one to two cups of water, close bag with tie. Make 2 or 3 slits in top of bag. Heat for 3½ to 4 hours on 190-200 degrees.

Remove ham from bag, place on ovenproof dish and apply glaze following instructions included with glaze.

Sprinkle Brown Sugar or dribble honey on top of ham before baking for a sweeter tasting ham.

HOW TO GLAZE YOUR WHOLE/HALF COOKED CITY HAM

1. Score ham fat in diamond pattern 1/4" deep. A strip of heavy paper 12" x 2" is an easy guide for cutting parallel lines. If desired, stud ham with whole cloves.
2. Place container of glaze in hot water or place container in microwave and heat for approximately 30 seconds.
3. Spread glaze evenly over scored side of ham. Place under preheated broiler for approximately 5 minutes.
4. Remove from broiler and re-glaze. Return to broiler for another 3 to 5 minutes.
5. Continue this process until desired amount of glaze has been added or desired color has been obtained. Cherries and pineapple may be used for additional garnish if desired.

HOW TO SERVE YOUR BONELESS COOKED HICKORY SMOKED HAM

SANDWICHES

- Slice ham thin and place desired amount on your favorite bread or roll.
- Combine with Smoked Turkey and Swiss Cheese for delicious club sandwich.

FRYING

- Slice 1/4 inch and sauté lightly. Do not fry hard, just heat through.

BAKING

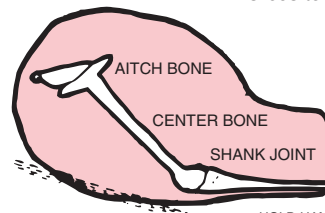
- A beautiful center dish when glazed with your favorite ham glaze. Garnished with pineapple, cherries and parsley.

HAM SALAD

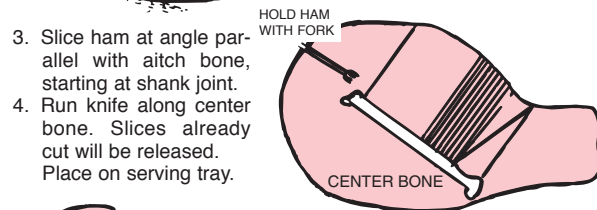
1. 2 cups ground ham
2. 1/2 cup pickle relish
3. 1 boiled egg
4. 3/4 cup mayonnaise
5. 1 teaspoon sugar (optional)

HOW TO SLICE YOUR WHOLE COOKED CITY HAM

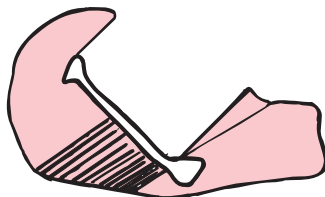
1. Place ham on table glazed side up. On thin side, slice 2 or 3 slices to give ham a flat base.



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 aitch bone, starting at shank joint.
4. Run knife along center bone. Slices already cut will be released. Place on serving tray.



5. Return ham to position number 1. Cut slices at right angle to center bone. Slide knife along bone to release slices all at once.