

BURGERS' BAKED HAM HONEY GLAZED and SPIRAL CUT

Keep Frozen until use. Thaw for 4 hours. Your Burgers' Baked Honey Glazed Country 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:

1. Remove foil from Ham.
2. Wrap ham in aluminum foil.
3. Place in oven preheated to 350 degrees for approximately 30 minutes on half ham, 1 hour for whole ham.
4. **DO NOT OVERHEAT** as ham is already fully cooked and ready to eat.

THINGS YOU WANT TO KNOW ABOUT COOKED COUNTRY HAM

- They are slowly cooked – our own 24-hour method. (This insures you a moist, tender ham.)
- They are convenient for you. No mess, no hot oven, no worry about over baking or under baking.)
- Hams are fully trimmed. (Excess skin and fat have been removed.)
- They are great in the refrigerator for cutting off a nibble or for a quick sandwich.
- Cooked hams are perfect for serving on a buffet for festive occasions.
- Country Cured Cooked Hams are available in several different forms. If you have any questions, please feel free to call 1-800-705-2323 and our friendly people in customer service or in the office will be happy to answer any questions you may have.

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



COUNTRY CURED HAM FULLY COOKED READY TO EAT

Refrigerate upon arrival.
Freeze, if not being used within 28 days.
May be frozen for up to six months.

BURGERS' OZARK COUNTRY CURED HAMS, INC.

32819 Highway 87 • California, MO 65018

1-800-624-5426

smokehouse.com

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HOW TO SERVE YOUR COOKED COUNTRY HAM

CONVENTIONAL HEATING METHOD

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

HOW TO SERVE YOUR BONELESS COOKED CENTER PORTION HAM

COLD

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

HELPFUL 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 3 1/2 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 drizzle honey on top of ham before baking for a sweeter tasting ham.

HOW TO GLAZE YOUR WHOLE/HALF COOKED COUNTRY 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.

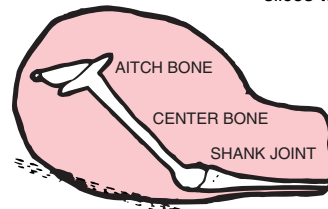
HAM SALAD

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)

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

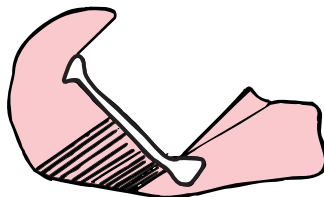
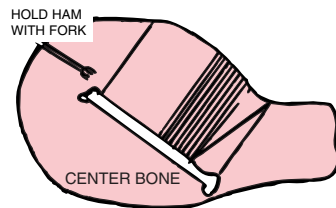
HOW TO SLICE YOUR WHOLE/HALF COOKED COUNTRY HAM

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.