

TENDER-LEAN COUNTRY HAM STEAKS

These Southern Smokehouse Ham Steaks are tenderized by a Burger family process, then trimmed extra close to give you the most tender country ham that you have ever eaten. They are extra lean, extra tender, and very delicious.

COOKING INSTRUCTIONS

(For 3 oz. or 6 oz. servings)

FRY. Preheat skillet to 350 degrees. Score edges of ham slices to prevent curling. Place slices in preheated skillet. Fry 1½ minutes; turn and fry for an additional 1½ minutes. Remove and serve hot.

MICROWAVE. Score edges of ham slices to prevent curling. Place on microwave dish. For a 3-oz. serving cook 1 to 1½ minutes on each side. For a 6-oz. serving cook 2 to 2½ minutes on each side. Since all microwaves vary in temperature control, it is best to cook for a shorter length of time adding additional time if necessary. Serve hot.

BARBECUE. Score edges of ham slices to prevent curling. Place on a medium charcoal fire. Cook 1½ minutes on each side. Serve hot.

NOTE:

Do not overcook (just heat) and serve promptly.



STORING. Your Tender-Lean Country Ham Steaks have been carefully packaged and packed for shipment to ensure top-quality condition upon arrival. Sealed packages may be refrigerated for 28 days or frozen for six months. After the seal is broken, meat should be used within 10 days.

BURGERS' SMOKEHOUSE • 32819 HIGHWAY 87 • CALIFORNIA, MO 65018 • 1-800-705-2323

Red-eye Gravy:

Pour excess grease from skillet. Add ½ cup fully brewed coffee. Stir to loosen drippings from pan & boil for one minute.

Serve hot with eggs, grits, biscuits, etc.

Milk Gravy:

2 tablespoons meat drippings – grease or oil

¼ cup flour

2½ cups milk

Salt and pepper to taste

Remove ham or bacon, add oil or grease to make about 2 tablespoons. Add ¼ cup flour to grease and stir until smooth. Add 1-cup milk; stir until gravy thickens. Continue to stir adding remaining milk until desired thickness is reached. Salt and pepper to taste.

Serve hot over biscuits or along with biscuits, eggs, potatoes, etc.

Note: Gravy will thicken as it sits. Milk or water may be added if needed. Any type of oil or grease may be used – we prefer bacon or ham drippings.

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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