

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. May keep frozen up to six months.

NOTE: When all you have left is the ham bone, don't discard; use to cook with a large kettle of beans. See Recipe on page 3.

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 _____
 Phone _____ - _____ Email _____

BURGERS' SMOKEHOUSE

Quality Hickory Smoked Meats Since 1952

Whole City Ham

**Whole Ham
Spiral Sliced or Un-Sliced**



HICKORY SMOKED - FULLY COOKED

**REFRIGERATE UPON ARRIVAL.
 FREEZE, IF NOT USED IN 28 DAYS.
 MAY BE FROZEN FOR UP TO 6 MONTHS.
 REMOVE HAM FROM PAPER BAG BEFORE HEATING.**

BURGERS' SMOKEHOUSE
 32819 Highway 87 - California MO 65018 - 1-800-624-5426
smokehouse.com

HEATING WHOLE CITY HAM –

It is best to thaw ham in refrigerator – will take 2 or 3 days.

To Serve Hot – Conventional Oven

Preheat oven to 325° 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 (**approximately 2 to 2½ hours**).

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

Remove foil before glazing or serving.

Refer to our glazing instructions if you want to glaze the ham.

Time may vary by ovens. Adjust time if needed.

To Serve at Room Temperature (Flavor is enhanced when served at room temperature.)

Remove thawed ham from refrigerator.

Remove vacuum packaging, plastic bone guard and brown shank cover.

Loosen slices from around bone and serve. Slice un-sliced portion thin and serve.

Return ham to refrigerator within 2 hours.

HOW TO GLAZE YOUR CITY HAM

Glaze ham after it has been heated or brought to room temperature and ready to serve. Place ham in an oven proof 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 fat in a diamond pattern ¼” deep. If desired stud ham with whole cloves.

A spiral sliced ham does not get scored as 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.

NOTE: After drizzling honey on ham surface you can sprinkle white sugar on top before placing in broiler for crisper glaze.

HOW TO SLICE YOUR WHOLE CITY HAM

1. Place ham on cutting board glazed side up. On thin side, slice 2 or 3 slices go 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 service 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.

SERVING SPIRAL SLICED CITY HAM

The work is done for you. Remove ham from freezer and allow to warm to a good room temperature. If you want to serve ham warm following heating directions given above. After thawed remove from vacuum sealed pouch. Ham is cut in half.

When ready to serve, separate halves, 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

HAM BONE AND BEANS

Wash 1 pound of your favorite beans. Place beans in large pot and add 2 quarts cold water and soak overnight. In a hurry, simmer for 2 minutes, then let soak for 1 hour. Don't drain water off. Add ham bone, cover pot and simmer for about 3 hours. Stir frequently. Add salt to taste.

Note: May use more than one pound of beans if needed (or wanted).