Cooked and Uncooked Country Hams
Clifty Farm

Shelf Life Storage
Uncooked Country Ham
Leave ham in original packaging. Whole ham can be left unrefrigerated with good air circulation to continue aging. Be careful not to over age. All uncooked whole or sliced hams can be refrigerated or frozen for up to a year. Once the vacuum seal is opened, the ham must be cooked and consumed within a week.

Storing Instructions
Whole, uncooked hams can be hung in a cool, dry room. The ham will continue to age and dry out, so storage of no longer than 90 days is recommended. The whole ham can also be frozen for 6 to 9 months. Freezing prevents further aging of the ham. Once removed from the freezer, the ham should be allowed to air, as good airflow will help prevent mold on the ham.

Cooking Instructions
For Uncooked Whole Country Hams Preparation
Soak aged hams in water overnight before boiling. Remove the hock; scrub ham thoroughly with a stiff brush and warm water if mold is present.

Method 1 – Boil

1. Place the ham, skin side up, in a deep, covered pan, and add water to within 2 inches of the top of the pan. Bring to a slow boil and add one cup of brown sugar, honey, or sorghum molasses.

2. Cook for 20 minutes per pound of ham, or use a meat thermometer to determine when the internal temperature reaches 160°F.

Method 2 – Bake

1. Preheat the oven to 325°F.

2. Place ham, skin side up, in deep covered roaster, and add 2-3 inches of water.

3. Place in the oven and add one cup of brown sugar, honey, or sorghum molasses.

4. Cook for 20 minutes per pound of ham, and if using a meat thermometer, it will be done when the internal temperature reaches 160 degrees F.

Method 3 – Bake Using Baking Bag

1. Preheat the oven to 325°F.

2. Place ham, skin side up, in an oven bag in a roasting pan, and add 4 cups of water to the bag. (Hock does not have to be removed)

3. Close the oven bag with a tie; cut six ½ inch slits in the top of the bag.

4. Bake for 20 minutes per pound, or until the internal temperature reaches 160 degrees F.

Final Steps:
Allow ham to cool in the liquid in which it was cooked. After the ham is cooled, remove it from the liquid and remove the skin. Cover with a paste made of brown sugar moistened with vinegar and stud with whole cloves. Place under a broiler or in a hot oven until the sugar is melted. Serve hot or cold. Cut slices thin and perpendicular to the bone, starting at the hock end.

Reference Number: 83704100-0222