Hickory Smoked Ham

Product Instructions

Refrigerate upon arrival. If not to be used within 28 days, freeze for up to 6 months.


E.M.Burger Private Stash™

Wood Stove Roasted

Hickory Smoked Ham

Skin On | Half or Whole Ham | Spiral Sliced or Un-Sliced
REMEMBER GRANDMA COOKING a holiday turkey? Did you ever see her remove the skin, fat, and bone prior to cooking? Of course not and that was why it tasted so good. This is also true of a City Ham. The Wood Stove Roasted City Ham is ham that has been cooked to perfection – by leaving the skin on during our cooking progress.

FOR MAXIMUM FLAVOR, we recommend ham be served at room temperature and for maximum food safety, the ham should be refrigerated within two hours. Leftover ham should be wrapped air tight and refrigerated (up to 5 days) to be used later for sandwiches, to fry in a skillet with eggs, or cut in strips for a chef salad.

NOTE: Instead of discarding, cook left over ham bone with a large kettle of beans.

SPIRAL SLICED

• The ham has been spiral sliced from as near butt end to as near the shank end as possible.
• The whole ham has been cut in center to create a shank and butt portion for your trimming & serving convenience.
• You will need to thaw the ham prior to trimming. Prior to separating slices-trim excess skin and fat from the ham with a sharp knife.
• See instructions on how to glaze your ham.

TO SERVE HOT — CONVENTIONAL OVEN

1. Thaw cooked City Ham completely.
2. Preheat oven to 350° F.
3. Remove City Ham from plastic bag, remove plastic bone guard and brown cover around shank.
4. Place in shallow pan with cut surface down (See below). Cover with foil.
5. Heat approximately 1 to 1 1/2 hours until warm.
6. Let rest 15 minutes before serving.

Laying the cut surface of the ham (or face) down instead of on its side when heating, will keep more of the juices in and not dry out the ham.
**UNSLICED**

1. This ham is perfect for you if you want to slice the ham to your desired thickness.
2. You will need to thaw the ham prior to trimming. Then with a sharp knife, trim excess skin and fat from the ham.

**CUTTING & SLICING**

1. Place ham on cutting board with glaze side up, then create a base by removing several slices before you start carving (see diagram).
2. Turn ham on edge and remove a small wedge 5 inches from the end of the shank securely holding the ham with a fork at the butt end.
3. Cut ham at angle parallel to the aitch bone (pronounced “H”) down to the femur bone.
4. Run knife along the femur bone to release a center chunk, and then slice to desired thickness.
5. Turn ham over and repeat the process to remove the center chunk on the opposite side of the femur bone.
6. Debone the remainder of ham and slice.
7. Place the meat on a serving platter and serve at room temperature or slightly warm ham in the oven.

*Helpful Hint: Do not overheat ham before serving so meat doesn’t dry out.*

**TO SERVE HOT — CONVENTIONAL OVEN**

1. Thaw City Ham completely.
2. Preheat oven to 350° F.
3. Remove City Ham from plastic bag and remove plastic bone guard and brown cover around shank.
4. Place in shallow pan. Cover with foil.
5. Heat until warm:  
   - Whole ham approximately 2 to 2 1/2 hours
   - Half ham approximately 1 to 1 1/2 hours
6. Let rest 15 minutes before serving.

**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. Cut surface down if half ham. 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.**

*Continued on next page...*
IMPOR TANT FOOD SAFETY TIPS

• “DANGER ZONE” (40° to 140°F)
• Keep cold food cold – at or below 40°F.
• Keep hot food hot – at or above 140°F.
• When heating or cooling of food it is important to travel though the “Danger Zone” temperatures as rapidly as possible.
• If not going to consume hot food right away, it’s important to keep it at 140°F or above.
• Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
• Always thaw product in refrigerator.

BURGERS’ WOOD STOVE HAMS ARE...

• Specially selected and slowly roasted by our 24-hour method that ensures a moist, tender ham.
• Convenient, leaving no mess, no hot oven, and no need to worry about over—or under—baking.
• Great in your refrigerator for cutting off a nibble or for a quick sandwich and perfect for serving on a buffet for festive occasions.

Cooked hams are perishable and should be refrigerated upon arrival. To insure maximum delicious roasted ham flavor, wrap unused portion in an airtight package or container. Any portion you do not plan to use within 5 days should be frozen.

Wood Stove roasted Ham

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