

Country Half Ham

E.M. Burger Private Stash - Attic Aged Aged 7-9 months

Country Ham - Aged 4-6 months

Fully Cooked. Ready to Heat & Serve.

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

Getting Started

1. Allow 2-3 days for the ham to thaw in the refrigerator (if frozen).
2. Remove the thawed ham from the refrigerator 45 minutes before heating.
3. Remove the packaging from the ham and discard the plastic film, foil, and any bone guard.
4. Preheat oven to 350°F.
5. Proceed to the heating instructions.

Helpful Hint: The flavor is outstanding, whether served straight from the refrigerator or warmed for 30 minutes - perfect for special occasions.

Methods for Heating in Oven

Helpful Hint: Do Not Overheat.

Easy Method

1. Place ham in a roasting pan with the cut surface down. Cover with foil.
2. Put ham in the oven for 45 to 55 minutes
3. Remove the ham from the oven, cover it with foil, and let it rest for 15 minutes.
4. Glaze, if desired.

Baking Bag Method

1. Place ham in a baking bag with the cut surface down.
2. Add 1-2 tablespoons of flour.
3. Close bag and tie.
4. Make 2-3 slits on the top of the bag to let steam escape.
5. Place ham in a roasting pan with the cut surface down. Cover with foil.
6. Place the ham in the oven and cook for 45 to 55 minutes.
7. Remove the ham from the oven and let it rest for 15 minutes.

8. Remove ham from the bag and glaze, if desired.

Fancy Method

1. Stud the ham with cloves and add several bay leaves between the slices, if spiral-sliced.
2. Sauté some fruit (such as grapes, apples, figs, plums, and/or pears) along with onion and your choice of herbs in 2 tablespoons of oil for several minutes.
3. Place the sauté mixture at the bottom of the roasting pan and position the ham, cut surface down, on top of the sauté mixture. Cover with foil.
4. Microwave honey glaze for 30 seconds until glaze becomes thin and runny. Caution: The glaze will be very hot!
5. Brush some of the glaze on the exterior of the ham.
6. Place the ham in the oven for 45 to 55 minutes, brushing it occasionally with additional glaze.
7. Remove the ham from the oven, apply any remaining glaze, cover it with foil, and let it rest for 15 minutes.
8. Remove cloves and bay leaves and serve.

How to Position Ham for Heating:

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 prevent the ham from drying out.

How to Glaze Your Country Ham

Helpful Hint: Ham does not have to be heated to be glazed.

1. Remove the baking bag if used during heating.
2. Turn oven temperature to low broil.
3. Place the ham back in the roaster pan.
4. Microwave honey glaze for 30 seconds until glaze becomes thin and runny. Caution: The glaze will be very hot!
5. Brush glaze over ham.
6. Return to the oven for 5 minutes.
7. Remove from oven, apply more glaze, and return to oven.
8. Continue until the desired color and glaze coating is achieved. Cherries or canned pineapple can be used as an additional garnish. Caution: Fresh pineapple laid across ham will cause it to become mushy.

How to Cut, Slice, & Serve

Un-sliced Ham

1. Place ham on the cutting board with fat/glaze side up.
2. Remove meat from the bone by sliding a knife blade along the center bone to remove a large section of meat.
3. Slice ham to desired thickness and lay it out on a serving platter.
4. Continue removing chunks of meat from the bone, slice them, and lay them out on a platter.

Spiral Sliced Ham

1. Place ham on the cutting board with fat/glaze side up.
2. Slide a thin-bladed knife around the center bone to release.
3. Make a knife cut starting at the center bone and cut towards the outer surface of the ham, allowing slices to fall away.
4. Remove the chunks of ham, slice them, and arrange them on a serving platter.

Helpful Hint: Save the bone for seasoning beans or soup, and reserve the trimmings for seasoning vegetables.

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