

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

COUNTRY HAM

E.M. BURGER PRIVATE STASH - ATTIC AGED | COUNTRY HAM STEAKS



SEE COOKING INSTRUCTIONS.

Refrigerate upon arrival or freeze.

COUNTRY HAM

TYPES OF COUNTRY HAM

E.M. BURGER PRIVATE STASH – ATTIC AGED & HICKORY SMOKED

Our Attic Aged Hams are aged a minimum of 210 days and hickory smoked, which creates a robust flavor sought by country ham connoisseurs. White crystals may form on the cut surface of ham slices as the ham ages. This is just a harmless protein reaction and will not have a negative effect on quality or safety. They are available in ham steaks 3.5 oz.

COUNTRY HAM

Our Country Hams are aged for a shorter period of time resulting in an authentic, yet milder country ham flavor. They are available in ham steaks (3.5 or 5 oz.) and biscuit cut portions.

PREPARING COUNTRY HAM

PAN FRYING

1. Heat skillet to 350°F or medium high.
2. Add 2 tablespoons cooking oil or bacon grease (optional).
3. Sear ham slices by frying vigorously for 2 minutes on each side.

Helpful Hint: Cover skillet during frying to tenderize and seal in flavor.

RED EYE GRAVY

1. Remove ham from skillet and pour off any excess grease if present.
2. Leave skillet over medium high heat and add ½ cup brewed coffee or water depending on taste preference.
3. Stir to release drippings from skillet and reduce liquid by half.
4. Pour gravy over ham, eggs, or biscuits.

GRILLING (5 OZ. HAM STEAKS)

1. Preheat grill, then on each of the rounded ends of the slice, notch 2 to 3 times, cutting through the fat to the lean. *(This prevents the slice from curling during grilling.)*
2. Place ham slice on grill and cook for 1 ½ minutes. Flip and cook for 1 ½ minutes.
3. Take off grill and serve hot.



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IMPORTANT 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 through 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.