

## Country Ham Whole | Spiral Sliced

Fully Cooked. Ready To Heat & Serve.

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

### Heating a Whole Cooked Country Ham

1. Allow 2-3 days for the ham to thaw in the refrigerator, if it is 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. Place Country Ham in baking bag\*, if spiral sliced. Close bag and tie. Make 2-3 slits on the top of the bag to let steam escape.
6. Place ham in a roasting pan. Do not cover.
7. Heat until warm.  
Spiral Sliced - approximately 45 to 55 minutes  
Un sliced – approximately 1 ½ to 2 hours
8. Remove the baking bag before glazing or serving.
9. Let rest for 15 minutes before serving.
10. Refer to our glazing instructions if you want to glaze the ham.
11. Time may vary by oven. Adjust time if needed.

\* May also place ham in a baking dish and cover with foil if a baking bag is not available.

### How to Position Ham for Heating

Laying the cut surface of the ham (or face) down instead of on its side when heating will retain more of the juices and prevent the ham from drying out.

Helpful Hint: Do Not Overheat. Use a meat thermometer and heat to 140°F.

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

### Serving Ham From Refrigerator

The flavor is enhanced when served at room temperature.

- Remove thawed ham from the refrigerator.

- Remove vacuum packaging, plastic bone guard, and brown shank cover.
- To serve - remove the desired number of slices and enjoy!

#### 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. Garnish as desired. Caution: Laying fresh pineapple across ham can cause it to become mushy.

#### The Anatomy of Slicing

1. Place ham on the cutting board with glaze side up, then create a base by removing several slices before you start carving.
2. Turn the ham on the 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 an angle parallel to the aitch bone (pronounced "H") down to the femur bone.
4. Run a knife along the femur bone to release a center chunk, and then slice to the desired thickness.
5. Turn the ham over and repeat the process to remove the center chunk on the opposite side of the femur bone.
6. De-bone the remainder of the ham and slice.
7. Place the meat on a serving platter and serve at room temperature or slightly warm ham in the oven.

#### Serving 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.

Reference Number: 8381100-0325