

PRODUCT  
INSTRUCTIONS

# BURGERS'

- SMOKEHOUSE -

# 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.

# COUNTRY HAM

## HEATING A WHOLE COOKED COUNTRY HAM

1. Allow 2-3 days for ham to thaw in refrigerator (if frozen).
2. Take thawed ham out of the refrigerator 45 minutes before heating.
3. Remove packaging from ham and discard plastic film, foil, and any bone guard.
4. Preheat oven to 350°F.
5. Place Country Ham in baking bag\*, if spiral sliced -see diagram. Close bag and tie. Make 2-3 slits in top of bag to let steam escape.
6. Place ham in 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 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 ovens. Adjust time if needed.

*\* May also place ham in a baking dish & cover with foil if no baking bag is 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 keep more of the juices in and not dry out the ham.*



**Helpful Hint: DO NOT OVERHEAT.** Use meat thermometer and heat to 140°F.

**Helpful Hint:** The flavor is outstanding straight from the refrigerator or warming for 30 minutes - great for special occasions.

## SERVING HAM FROM REFRIGERATOR

*Flavor is enhanced when served at room temperature.*

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

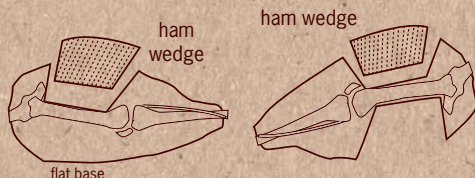
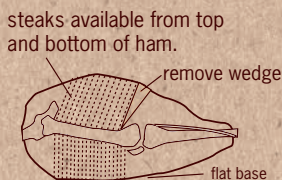
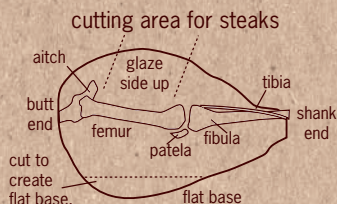
# HOW TO GLAZE YOUR COUNTRY HAM

*Helpful Hint: Ham does NOT have to be heated to be glazed.*

1. Remove baking bag if used during heating.
2. Turn oven temperature to low broil.
3. Place ham back in roaster pan.
4. Microwave honey glaze for 30 seconds until glaze becomes thin and runny. **CAUTION:** Glaze will be very hot!
5. Brush glaze over ham.
6. Place back in oven for 5 minutes.
7. Remove from oven, apply more glaze and return to oven.
8. Continue until desired color and glaze coating is achieved. Garnish as desired. **CAUTION fresh pineapple laid across ham will cause it to become mushy.**

## THE ANATOMY OF 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. De-bone the remainder of ham. 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*

# COUNTRY HAM

## SERVING SPIRAL SLICED HAM

1. Place ham on cutting board with fat/glaze side up.
2. Slide 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 chunks of ham, slice, and lay out on serving platter.

### RECIPE IDEA

#### COUNTRY HAM & BEANS

- Sort and Wash 1 lb of your favorite bean or bean mixture.
- Place in large pan or kettle with the ham bones and trimmings. Add 6 cups water and bring to a boil. Boil 10 or 15 minutes.
- Turn heat down to simmer and simmer for 3 to 4 hours. Stir occasionally and add water as needed. Taste for season and add salt as needed.



### 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.