Black Forest Ham

Whole | Half Boneless

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

Smoked Delicacy Hand-Crafted
German Style & Naturally Smoked With Juniper Berries

A smoked delicacy originally from the Black Forest region in Germany. Traditionally made from boneless pork, it is carefully cured, seasoned, and smoked. It is unique and rich in flavor. This ham is ready to eat, making it convenient for a standalone dish or in sandwiches, salads, or other recipes. These dry-cured hams are fully cooked and need no further cooking. Use a sharp knife or electric slicer to slice cold ham into paper-thin slices. Serve slices at room temperature or warm for a few seconds in the microwave. See below for instructions for reheating unsliced ham in a conventional oven.

Preparing Black Forest Ham

Heating In A Conventional Oven

1. Heat oven to 350°F.

2. Wrap ham in foil and refer to the heating chart below.

3. Use a sharp knife or electric slicer to slice the ham.

4. Start at either end of the ham and make the slice very thin.

Helpful Hint: Cover with our Homemade Honey Glaze for a sweeter flavor - while oven heating.

Heating Time

Ham Weight: 2 to 3.5 lb. - Temp. 350° for 30 Minutes
Ham Weight: 3.5 to 6 lb. - Temp 350° for 45 Minutes
Ham Weight: 6 to 10 lb. - Temp 350° for 1 Hour
Ham Weight: 10 to 17 lb. - Temp 350° for 1.5 to 2 Hours

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