

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

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.

BONELESS HAM

A 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 and 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 very 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 ham and make the slice very thin.

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

HAM WEIGHT	TEMP	HEATING TIME
2 to 3.5 lb.	350°	30 Minutes
3.5 to 6 lb.	350°	45 Minutes
6 to 10 lb.	350°	1 Hour
10 to 17 lb.	350°	1.5 to 2 Hours



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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.