

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

GLAZED HAMS

HICKORY SMOKED HAM | COUNTRY HAM



FULLY COOKED. READY TO HEAT & SERVE.

Refrigerate upon arrival. If not to be used within 10 days, freeze for up to 6 months.

GLAZED HAM

SERVING A GLAZED HAM

The Glazed Ham is best served at room temperature. Thaw ham for 2-3 days in refrigerator. Remove from refrigerator about 1 hour before serving. If heating ham, remove plastic bag packaging, foil and all bone guards, then place cut surface down (see diagram) in roasting pan. Cover with foil. Pre-heat oven to 350° F and heat for approximately 30 to 45 minutes. Let rest for 15 minutes before serving. DO NOT OVERHEAT as Ham is fully cooked and glaze may dissolve.

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.



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.