

PRODUCT  
INSTRUCTIONS

**BURGERS'**  
- SMOKEHOUSE -

# HICKORY SMOKED HAM



**FULLY COOKED. READY TO HEAT & SERVE.**

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

# HICKORY SMOKED HAM

*Helpful Hint: The flavor is outstanding straight from the refrigerator or warming for 30 minutes to room temperature.*

## BONELESS HAM, SLICED/UNSLICED

### CONVENTIONAL OVEN HEATING

1. Thaw completely in refrigerator.
2. Preheat oven to 350°F.
3. Remove City Ham from plastic bag.
4. Place City Ham in baking bag and tie closed. With half hams, place cut surface of ham face down.
5. Make 2-3 slits in top of baking bag.
6. Place in shallow pan. Do not cover.
7. Heat for approximately 30 minutes for the half hams, approximately 1 hour for the whole hams.
8. Remove from oven and let rest 15 minutes.
9. Glaze if desired. (See below)
10. Time may vary by ovens. Adjust time if needed.

### HOW TO GLAZE YOUR CITY 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. Watch closely.
7. Remove from oven and apply more glaze and return to oven.
8. Continue process until desired color and glaze coating is achieved. Cherries or canned pineapples may be used for additional garnish. Caution using fresh pineapple may cause undesirable texture and/or flavor.

# BONELESS HAM, SLICED/UNSLICED

## SERVING SUGGESTIONS:

- Mini Boneless Ham is designed as the main course or side for a small group. Specially sliced for your convenience or slice your own.
- Make a delicious sandwich on a toasted bun or bread of choice.
- Club sandwich is delicious using Burgers' Smoked Turkey Breast and our Mini Boneless Ham. Both sliced for your convenience.
- For a delicious hot meal, serve ham slice with scalloped potatoes, green beans and your favorite salad.

## SLICES AND DINNER CUTS

### TO HEAT

- Sauté lightly in pan with skillet seasoning or butter.
- Do not fry hard, just heat through.

### TO GRILL

- Start charcoal fire. When coals are ready, make a single layer of coals for even heat.
- Place ham on the grill for 1 ½ minutes. Turn and cook an additional 1 ½ minutes.
- Add BBQ sauce, if desired.

# HICKORY SMOKED HAM

## ABOUT BURGERS' COOKED HICKORY SMOKED "CITY" HAMS

### BURGERS' SMOKEHOUSE HICKORY SMOKED HAMS ARE:

- Specially selected and trimmed of excess skin and fat
- Hickory smoked
- Slowly cooked by our 24-hour method that insures you of a moist, tender ham

### BURGERS' SMOKEHOUSE HICKORY SMOKED HAMS ARE CONVENIENT:

- No mess
- No hot oven
- No need to worry about over- or under-baking

### BURGERS' SMOKEHOUSE HICKORY SMOKED HAMS ARE:

- Great in your refrigerator for cutting off a nibble or for a quick sandwich
- Perfect for serving on a buffet for festive occasions

### 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.

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