

PRODUCT
INSTRUCTIONS

BURGERS'
- SMOKEHOUSE -

HICKORY SMOKED HALF 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 HALF HAM

GETTING STARTED

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. Pre-heat oven to 350°F.
5. Proceed to heating instructions.

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

METHODS FOR HEATING IN OVEN

Helpful Hint: DO NOT OVERHEAT.

EASY METHOD

1. Place ham in roasting pan with the cut surface down (see diagram). Cover with foil.
2. Put ham in oven for 60-75 minutes.
3. Take ham from oven, cover with foil, and let rest 15 minutes.
4. Glaze, if desired.

BAKING BAG METHOD

1. Place ham in baking bag with the cut surface down (see diagram).
2. Add 1-2 tablespoons of flour.
3. Close bag and tie.
4. Make 2-3 slits in top of bag to let steam escape.
5. Place ham in roasting pan with the cut surface down.
6. Put ham in oven for 60-75 minutes.
7. Take ham from oven and let rest 15 minutes.
8. Remove ham from bag and glaze, if desired.

FANCY METHOD

Helpful Hint: See instructional video on our website or go to YouTube.

1. Stud ham with cloves and add several bay leaves between the slices, if spiral sliced.

2. Sauté some fruit (grapes, apples, figs, plums, and/or pears will work), onion, and herbs of your choice in 2 tablespoons of oil for several minutes.
3. Place sauté mixture in bottom of roasting pan and position ham with cut surface down (see diagram) on top of sauté mixture. Cover with foil.
4. Microwave honey glaze for 30 seconds until glaze becomes thin and runny. CAUTION: Glaze will be very hot!
5. Brush some of the glaze on the exterior of the ham.
6. Put ham in oven for 60-75 minutes brushing ham occasionally with additional glaze.
7. Take ham from oven, apply any remaining glaze, cover with foil, and let rest for 15 minutes.
8. Remove cloves and bay leaves and serve.

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.



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.
7. Remove from oven, apply more glaze and return to oven.
8. Continue until desired color and glaze coating is achieved.

Cherries or canned pineapple may be used for additional garnish. CAUTION fresh pineapple laid across ham will cause it to become mushy.

HICKORY SMOKED HALF HAM

HOW TO CUT, SLICE, & SERVE...

UN-SLICED HAM

1. Place ham on cutting board with fat/glaze side up.
2. Remove meat from bone by sliding knife blade along the center bone to remove large section of meat.
3. Slice ham to desired thickness and lay out on serving platter.
4. Continue removing chunks of meat from the bone, slice, and lay out on platter.

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.

Helpful Hint: Save bone for seasoning beans or soup and save trimmings for seasoning vegetables.

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.