

THINGS YOU WANT TO KNOW  
ABOUT COOKED COUNTRY HAM

- Burgers' Smokehouse Country 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 Country Hams are convenient
  - no mess
  - no hot oven
  - no need to worry about over- or under-baking
- Burgers' Smokehouse Country 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

Cooked Country hams are perishable and should be refrigerated upon arrival. To insure maximum delicious smoked ham flavor, wrap unused portion in air-tight package. Any portion you do not plan to use within 28 days should be frozen. May keep frozen up to 6 months.

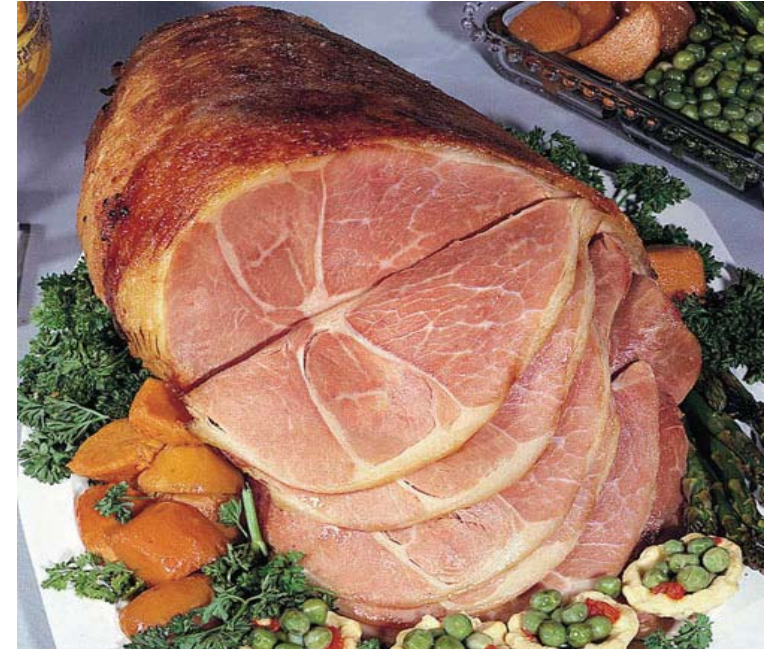
**NOTE: When all you have left is the ham bone, don't discard; use it to cook with a large kettle of beans.**

Would you or a friend like to receive a Burgers' Smokehouse catalog? Just fill out the Mailing information, mail to Burgers' Smokehouse, 32819 Highway 87, California MO 65018 and we will send you a catalog.

Name \_\_\_\_\_  
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**BURGERS' SMOKEHOUSE**  
Quality Hickory Smoked Meats Since 1952

DRY CURED - FULLY COOKED  
**COOKED COUNTRY HAM**  
 WHOLE AND SPIRAL SLICED



**REFRIGERATE UPON ARRIVAL.  
 FREEZE, IF NOT BEING USED IN 28 DAYS.  
 MAY BE FROZEN UP TO 6 MONTHS.  
 REMOVE HAM FROM PAPER BAG BEFORE HEATING.**

**BURGERS' SMOKEHOUSE**  
 32819 Highway 87, California MO 65018

## HEATING WHOLE COOKED COUNTRY HAM –

It is best to thaw ham in refrigerator – will take 2 or 3 days.

### **To Serve Hot – Conventional Oven**

Preheat oven to 325° F.

Remove ham from paper insulated bag. Thaw cooked country ham completely.

Remove country ham from plastic bag and remove plastic bone guard and brown cover around shank.

Wrap country ham in foil and place in shallow pan. Do not cover.

Heat until warm (**approximately 2 to 2½ hours**).

If using a meat thermometer ham will be hot at 130° to 140°.

Remove foil before glazing or serving.

Refer to our glazing instructions if you want to glaze the ham.

Time may vary by ovens. Adjust time if needed.

### SERVING HAM AT ROOM TEMPERATURE

(Flavor is enhanced when served at room temperature).

Remove thawed ham from refrigerator.

Remove vacuum packaging, plastic bone guard and brown shank cover.

Loosen slices from around bone and serve. Slice un-sliced portion thin and serve.

### HOW TO GLAZE YOUR COOKED COUNTRY HAM

Glaze ham after it has been heated or brought to room temperature and ready to serve. Place ham in an oven proof dish or pan. Set oven on Broil for preheating.

Heat Glaze in hot water (a couple of minutes) or microwave (30 seconds) while preparing ham for glazing. **Caution: Glaze may be very hot from Microwave.**

If ham is not sliced, score fat in a diamond pattern ¼” deep. If desired stud ham with whole cloves. If ham is spiral or special sliced it is ready to glaze.

Drizzle warm glaze over top of ham. Place ham under preheated broiler for approximately 5 minutes. Remove from Broiler and apply more glaze. Continue this process until desired amount of glaze has been added or desired color is obtained. Cherries and pineapple may be used for additional garnish if desired.

### HOW TO SLICE YOUR WHOLE COUNTRY HAM

1. Place ham on cutting board glazed side up. On thin side, slice 2 or 3 slices to give ham a flat base.
2. Remove wedge from ham 4 to 5 inches from shank. Hold ham secure with fork at butt end.
3. Slice ham at angle parallel with aitch bone, starting at shank joint.
4. Run knife along center bone. Slices already cut will be released. Place on service tray.
5. Return ham to position number 1. Cut slices at right angle to center bone. Slide knife along bone to release slices all at once.

### SERVING SPIRAL SLICED COUNTRY HAM

The work is done for you. Remove ham from freezer and allow to warm to a good room temperature (4 to 8 hours). If you want to serve ham warm following heating directions given above.

When ready to serve, take a thin bladed knife and loosen the meat from around the center bone. Then take your knife and slice through the center of the ham to the bone cutting perpendicular

### **COUNTRY HAM AND BEANS**

Sort and Wash 1 lb of favorite bean or mixture of beans. Place in large pan or kettle with the ham bones and trimmings. Add 6 cups water and bring to a boil. Boil 10 or 15 minutes. Turn heat down to simmer and simmer for 3 to 4 hours. Stir occasionally and add water as needed. Taste for season and add salt as needed.