

WHOLE, BONELESS SPECIAL SLICED CITY HAM

Easier Serving – Because we have sliced it completely through for you!

HEATING METHOD:

1. Preheat oven to 325 degrees.
2. Remove ham from vacuum bag.
3. Wrap ham in aluminum foil and place in shallow pan or cooking dish.
4. Place ham in oven and heat for approximately 45 minutes to 1 hour.
5. Remove from oven.

** Refrigerate upon arrival.*

Freeze, if not being used in 28 days.

May be frozen for up to 6 months.

SERVE COLD:

Place in refrigerator and thaw completely.

Serve as main course, buffets or sandwiches.



TO GLAZE HAM:

1. Remove from oven. Remove from bag or lower foil from top of ham, keeping as much of the ham covered as possible to prevent excess drying during glazing.
 2. Place container of glaze in hot water or place container in microwave and heat for approximately 30 seconds.
- Caution: Glaze may be extremely hot!**
3. Spread glaze evenly over top of ham. Place under preheated broiler for approximately 5 minutes.
 4. Repeat Step 3 until you have the desired color.

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 _____

STREET _____

CITY _____ STATE _____ ZIP _____

EMAIL _____

Mini Boneless Ham

Smoked - Moist Cured

SERVING SUGGESTIONS:

- Mini Boneless Ham is designed for a small group and specially sliced for your convenience.
- Make a delicious sandwich on a toasted bun or bread of choice.
- Club sandwich is delicious using Burgers' Baby Swiss Cheese, Smoked Turkey Breast and our Mini Boneless Ham. All sliced for your convenience.
- For a delicious hot meal serve ham slice with scalloped potatoes, green beans and favorite salad.



BURGERS' SMOKEHOUSE



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