



HAVE A HAMMY HOLIDAY

How to Heat & Eat Your Double-Smoked Hardwood Ham

Your double-smoked ham is fully cooked and may be eaten either warm or cold.

To Heat Your Ham in the Oven

Take the chill off the ham by allowing it to set at room temperature for a good 60 minutes prior to heating. If gift-wrapped in colored cellophane, be sure to remove the outer cellophane and white bag prior to heating. (You may leave the ham in the clear oven cooking bag.)

Adjust oven racks as needed and preheat oven to 325°F.

As mentioned, you may leave your ham in the cooking bag provided. If baking a half-ham, place flat side down. To keep the ham moist, leave any cooking juices in the bag and add a tablespoon of flour. The flour will help prevent the fat in the juices from getting too hot and bursting the bag. Close the bag with the foil seal provided, or cut a half inch strip from the open end of the cooking bag and use it to tie the bag closed (pull tightly but do not knot for ease of opening while checking the temperature and/or basting.) Place the ham in a shallow roasting pan or baking dish to catch any juices that may leak.

You may also place the ham directly in a baking dish or roasting pan, without the cooking bag. Remember to place it flat side down if it is a half-ham. Cover the ham tightly with heavy aluminum foil and add a little water to the bottom of the pan for moisture.

Place the ham in a 325°F oven for approximately 10-15 minutes per pound or until the ham reaches an internal temperature of 135-140°F as measured with a food thermometer. Baste ham occasionally during cooking time with accumulated juices. We recommend finishing with a glaze later on. (See directions below.)

When the ham has reached 135-140°F, remove it from the oven. If the cooking bag is still fully closed at this point, open it slightly or turn back the foil to vent. Let the ham rest 15-20 minutes before slicing. Giving the ham a rest will allow the meat to relax, the juices to flow and the temperature to come up a little and even out. This is one of the secrets to a happy ham.

Note: Improper heating or overcooking tends to dry out the ham. Be sure to monitor the temperature and avoid overheating.

Be a Ham Ham: How to Make YOUR Ham the Best Ever

Add a personal touch to your holiday ham! Before baking, score the outside in a crosshatch pattern and stud the ham with whole cloves in the intersections. While the ham is baking, whisk up a simple and delicious glaze. We suggest 2 parts dark brown sugar, 2 parts maple syrup and 1 part Dijon mustard. Another classic glaze is a warmed mixture of 1/4 c. dark corn syrup, 2 c. honey and 2/3 c. butter. You might also add orange marmalade, apricot preserves or pineapple ice cream topping to your glaze. When the ham reaches about 125°F, brush the ham generously on all sides with glaze. If you used the cooking bag, you can slit it open at the point. Continue baking until the ham reaches 135-140°F and glaze has browned. Glaze it a second time ... mmmm, yum. Turn on the oven broiler for a minute or two to brown the glaze if needed.

Love Those Leftovers

Already sliced ham is best eaten cold, however, individual slices may be warmed slightly in a skillet or microwave on low power. Some folk like simmering leftover ham in a good quality ginger ale to keep it moist.

The most important tip to warming leftover ham, turkey, ribs, chicken or any of our smoked meats in the microwave is to warm the meat on low power, no higher than 30%. This will help prevent it from drying out. For larger quantities, heat your food for a few minutes initially, then 30 seconds at a time, checking between each segment. Be sure to rotate microwaved food for even heating. Allow a minute or two standing time after removing from the microwave.

Here is one of our favorite recipes for leftover ham. Julie's mom, June, made these a lot for the family. Enjoy!

June's Ham Sandwiches

1/4 c. (1/2 stick) soft margarine	4 soft buns
2 Tbsp. Dijon or your favorite mustard	4 slices ham
2 Tbsp. poppy seed	4 slices Swiss cheese
2 Tbsp. minced onion	

Blend margarine, mustard, poppy seed and onion. Spread on buns. Fill buns with ham and Swiss cheese. Wrap sandwiches individually in foil. Warm in oven at about 250°F until ham is hot and cheese is melted.

These sandwiches also work really well on Parky's mini Slammer buns and are perfect for a party! Just leave them wrapped in foil and pile them on a rack in a roaster oven on low heat to keep them warm. Call us for some Barbecue Beans, Creamy Cole Slaw and Fresh Fried Potato Chips. Now you're done!