

Country Smoke House Baked Honey Spiral Sliced Ham is the showpiece of any holiday celebration. Each tender, moist ham is lightly seasoned with cloves and brown sugar then slowly smoked for several hours over hickory hardwood embers creating a pleasant, sweet sensation sugar cured with our own family recipe. Each ham is carefully trimmed by our master butchers. Every ham comes with a packet of glaze with a mouth-watering combination of honey, brown sugar and spices.

### ***Serving Suggestions***

- *Serving* – Each ham is fully cooked and ready to serve. Slices may be removed, as described below, and placed on a platter, fat side down, allowing the slices to fan out naturally, or the ham may be placed in a ham stand.
- *Reheating* – Wrap the ham tightly in foil, or place it in an oven roasting bag, and place in pan. Preheat the oven to 275°-300° and heat ham for 10 minutes per pound. Remember, the ham is already fully cooked, so be careful not to overcook. To enhance the flavor, sprinkle glaze packet over ham. To make a paste, mix glaze with small amount of water and spread over ham and gently in between slices. You may also drizzle honey over the ham for extra sweetness.
- *Storing* – Ham should be kept refrigerated and consumed within 5 to 7 days. Ham should be frozen immediately if not to be consumed within 7 days. It is not recommended to freeze for more than 60 days. To thaw a frozen ham, place in refrigerator for 24 to 36 hours before serving. Do not set the ham out at room temperature to thaw it or to warm it.

### ***Removing Slices from Ham***

- Place the ham on a flat working surface with the fat side facing down, or place the ham in a spiral ham stand with the shank end down.
- Starting at the butt (large) end of the ham, begin slicing the unsliced portion until the spiral sliced portion of the ham is reached. Follow this same procedure to remove slices from a spiral sliced butt portion of ham.
- Cut along the natural muscle line of the ham and around the center bone for easy removal of the spiral slices. Follow this same procedure to remove slices from a spiral sliced shank portion of ham.

*Country Smoke House ham...so delicious!!*



Gourmet Meats & Specialty Foods

3294 Van Dyke  
Almont MI 48003

Phone: 810.798.3064

Fax: 810.798.7724

[www.countrysmokehouseinc.com](http://www.countrysmokehouseinc.com)

### **Ham Sizes**

Half = 7-10 lbs.

Whole = 16-20 lbs.

For meal planning, figure  
approximately ½ lb. of ham  
per person  
(to compensate for bone weight)

