

PRODUCT
INSTRUCTIONS

BURGERS[®]

- SMOKEHOUSE -

APPLEWOOD SMOKED BONELESS CARVER HAM



FULLY COOKED. READY TO HEAT & SERVE.

Refrigerate upon arrival. If not to be used within 28 days, freeze for up to 6 months.

APPLEWOOD CARVER HAM

ALL MEAT AND NO MESS!

Get your oven ready and the invites out! Your table will never be the same! Naturally Applewood Smoked & “Carver” Ready, this unsliced, boneless ham is perfect for any occasion and fits perfectly on your favorite carving platter. Glaze with our homemade Honey Glaze, if desired. *One 4 to 5 lb. ham serves 12 to 15 guests.*

GETTING STARTED:

1. Allow 1-2 days for ham to thaw in refrigerator (if frozen).
2. Remove thawed ham from refrigerator 20 minutes before heating.
3. Remove packaging from ham and discard plastic film.
4. Preheat oven to 350°F.
5. Proceed to heating instructions.

Helpful Hint: The flavor is outstanding straight from the refrigerator or warmed for 40 minutes - great for special occasions.

METHODS FOR HEATING IN OVEN:

Helpful Hint: DO NOT OVERHEAT. Use meat thermometer and heat to 140°F.

1. Wrap thawed ham in foil completely, and place on baking sheet.
2. Put ham in oven for 40-60 minutes (approximately 10 min/lb.)
3. Take ham from oven and tent the foil, and let rest 15 minutes.
4. Glaze, if desired (glaze packet included – directions on pack)

HOW TO CUT, SLICE, & SERVE...

1. Place ham on cutting board with flat side down.
2. Slice ham slices, moving from one end to the other, to desired thickness.
3. Transfer ham slices to serving platter or directly to plates. Enjoy!

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.