

PRODUCT  
INSTRUCTIONS

**BURGERS'**  
- SMOKEHOUSE -

# COUNTRY HAM

E.M. BURGER PRIVATE STASH - ATTIC AGED | COUNTRY HAM STEAKS



SEE COOKING INSTRUCTIONS.

Refrigerate upon arrival or freeze.

# COUNTRY HAM

## TYPES OF COUNTRY HAM

### E.M. BURGER PRIVATE STASH – ATTIC AGED & HICKORY SMOKED

Our Attic Aged Hams are aged a minimum of 210 days and hickory smoked, which creates a robust flavor sought by country ham connoisseurs. White crystals may form on the cut surface of ham slices as the ham ages. This is just a harmless protein reaction and will not have a negative effect on quality or safety. They are available in ham steaks 3.5 oz.

### COUNTRY HAM

Our Country Hams are aged for a shorter period of time resulting in an authentic, yet milder country ham flavor. They are available in ham steaks (3.5 or 5 oz.) and biscuit cut portions.

## PREPARING COUNTRY HAM

### PAN FRYING

1. Heat skillet to 350°F or medium high.
2. Add 2 tablespoons cooking oil or bacon grease (optional).
3. Sear ham slices by frying vigorously for 2 minutes on each side.

*Helpful Hint: Cover skillet during frying to tenderize and seal in flavor.*

### RED EYE GRAVY

1. Remove ham from skillet and pour off any excess grease if present.
2. Leave skillet over medium high heat and add ½ cup brewed coffee or water depending on taste preference.
3. Stir to release drippings from skillet and reduce liquid by half.
4. Pour gravy over ham, eggs, or biscuits.

### GRILLING (5 OZ. HAM STEAKS)

1. Preheat grill, then on each of the rounded ends of the slice, notch 2 to 3 times, cutting through the fat to the lean. (*This prevents the slice from curling during grilling.*)
2. Place ham slice on grill and cook for 1 ½ minutes. Flip and cook for 1 ½ minutes.
3. Take off grill and serve hot.



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### 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.