

## CARVING YOUR HOLIDAY HAM

Grab a sharp carving knife and a cutting board big enough for your ham.

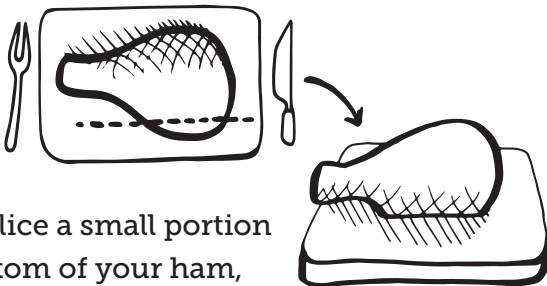
### STEP 1

Let your ham rest for 30–45 minutes before beginning to carve. (If you're enjoying your ham cold, feel free to skip this step.)



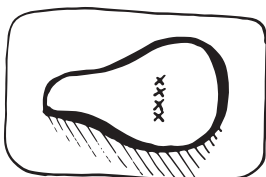
### STEP 2

Carefully slice a small portion off the bottom of your ham, then set the ham back down on its now-flat bottom. This will provide you a stable base for carving.



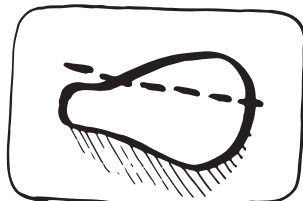
### STEP 3

Using a carving knife, carefully poke the ham in the areas indicated until you locate the bone.



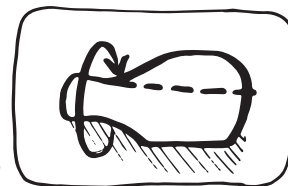
### STEP 4

Make your first cut! Slice parallel to the bone, removing one side of the ham.



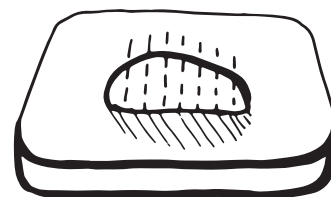
### STEP 5

Turn the ham so the freshly cut side is face-down on your cutting board. Repeat Step 4, slicing parallel to the bone and removing the next side of the ham. Repeat this process until all the ham you need has been removed from the bone.



### STEP 6

Place your boneless portions of ham cut-side-down on your cutting board and slice.



### STEP 7

Transfer your freshly sliced ham to your serving platter and enjoy!



### A FEW QUICK TIPS

Refrigerate your ham until you're ready to eat it or heat it (heating instructions on reverse).

Only carve what you want to serve; leave the rest on the bone.

Hang on to your hickory-smoked hambone for collards, beans, soup, stock...

# HEATING INSTRUCTIONS

Our holiday hams are fully cooked and can be enjoyed warm or cold. If you choose to enjoy your ham warm, we recommend only reheating the amount of ham you intend to serve and keeping the rest in the fridge. Reheating in quarters is recommended to prevent overcooking.

Cooking times below are approximate and will be less if you're reheating a smaller portion. Remember that ovens and refrigerators can vary in temperature.

## BONE-IN HAM [APPROXIMATELY 20 LB.]

Preheat oven to 325° F.

If you're heating a whole ham, place it inside the provided roasting bag; if you're heating part of a ham, wrap ham in foil.

Pour water in the bottom of a roasting pan, just enough to cover the bottom of the pan.

Place ham in pan, cut-side down, and place in oven. Cook for 15–20 minutes per pound, or until ham reaches an internal temperature of 140° F.

Remove from oven and let stand 30–45 minutes before carving.

## REHEATING SIDES

*Make sure you're reheating all City Barbeque sides in oven-safe containers!*

Preheat oven to 350° F.

Place your sides in oven, cover, and bake to an internal temperature of at least 165° F.

## UNCOOKED SIDES

*Did you pick up some corn pudding to bake at home?*

### CORN PUDDING

Preheat oven to 350° F.

Bake, uncovered, for 1 hour, or until the top has formed a deep golden-brown crust and a toothpick comes out clean.