



CARVING YOUR HOLIDAY HAM

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

STEP 1

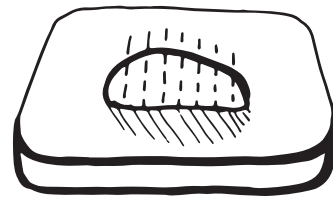
If you've reheated your ham, let it rest for 30–45 minutes before beginning to carve.

If you're enjoying your ham cold or fresh off the smoker, feel free to skip this step.



STEP 3

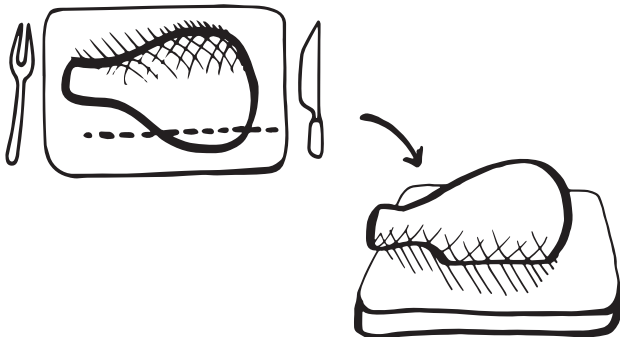
Cutting against the grain, slice ham vertically to your desired thickness.



STEP 2

If you're carving a whole ham, carefully slice a small portion off the bottom of your ham: This will provide you a stable base.

If you're carving a half or quarter ham, place the ham cut-side-down on the cutting board.



STEP 4

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



A FEW QUICK TIPS

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

For perfectly moist ham, serve slices with excess juices poured over.

Looking for ideas for any leftover ham? Check out our holiday leftovers cookbook at citybbq.com!

REHEATING INSTRUCTIONS

Our holiday hams are fully cooked and can be enjoyed warm or cold. If you choose to enjoy your ham at a later date, place it in the refrigerator to chill immediately. Reheating instructions are provided below.

WHOLE, HALF, OR QUARTER BONELESS HAM

Preheat oven to 325° F.

Keep both the ham and juices inside the provided roasting bag and disposable pan.

Place pan with bagged ham and juices in preheated oven and cook until ham reaches an internal temp of 140° F. A whole ham should be ready in about an hour; a half or quarter ham should take about 30–45 minutes (depending how many folks open the oven door to peek!). See carving instructions on reverse and serve ham with excess juices poured over.

HOUSEMADE 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.