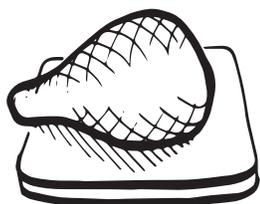


## CARVING YOUR HOLIDAY HAM

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

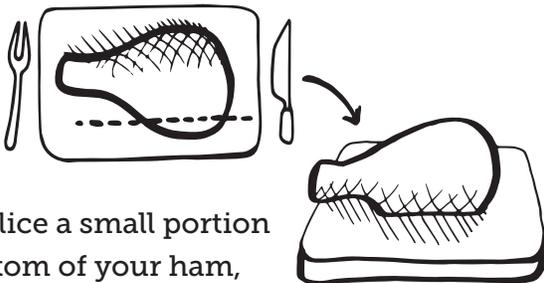
### STEP 1

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.)



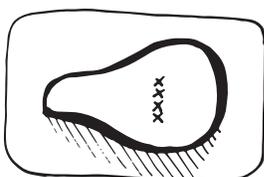
### STEP 2

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.



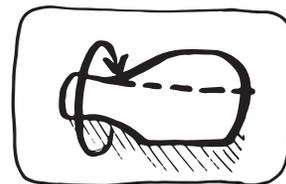
### STEP 4

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



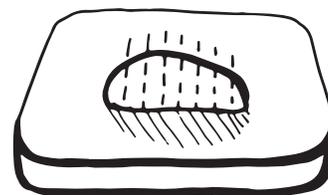
### STEP 5

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

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...

Looking for ideas for any leftover ham? Check out our holiday leftovers cookbook at [citybbq.com](http://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.

## BONE-IN HAM

Preheat oven to 325° F.

If you're reheating the whole ham, keep it inside the provided roasting bag and disposable pan.

If you're reheating a portion of ham, cut the portion you'd like to heat, place in pan cut side down, and fill the pan with enough water cover the bottom; cover tightly with foil. Wrap up remaining ham and keep refrigerated until you'd like to serve it.

Place ham in oven and cook for 15–20 minutes per pound, or until ham reaches an internal temp of 140° F. A whole ham is about 20 pounds and should be ready in 3.5–4 hours (depending how many folks open the oven door to peek!).

## 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.