



Holiday Ham

The Firsthand Foods' City Ham is brined and smoked portion of the rear leg from one of our local, pasture-raised hogs. During the smoking process, the temperature of the ham is brought close to 140. While this is just about considered fully cooked for pork, we recommend that you heat the ham to 140° before serving. This can be achieved by simply placing the ham on a rack in a 325° oven until a meat thermometer with the tip in the middle of the ham reads the desired temperature.

Your ham can be heated as is, but this is also a perfect opportunity to experiment with a glaze. If you have one of our larger hams we recommend that you score the layer of fat on the outside into a diamond pattern before adding the glaze. This isn't necessary with the smaller hams, as the fat layer is not substantial.

For the Glaze

The classic ham glaze includes mustard and brown sugar. After scoring the ham, stud with some whole cloves. Mix together 2 tablespoons prepared mustard, 1 cup firmly packed brown sugar, and 1/3 cup honey, spreading the mixture evenly over ham. If you really want to get fancy, secure live of unsweetened canned pineapple and maraschino cherries to the ham with toothpicks.

Place on a rack in a roasting pan with a layer of liquid (e.g., water, stock, cider, etc.) on the bottom. This could be wine, cider, or even Coke, Cheerwine, or a spicy ginger ale! Cook at 325°, basting every 20 minutes or so with the liquid until it reaches 140°. A beautiful dark crust and glaze will develop on the outside. After removing from the oven, allow to rest for about 30 minutes before carving.