

Pork “Ham” Processed

I TYPICALLY BUY A BUTT PORTION INSTEAD OF SHANK. IT HAS LESS BONE AND MORE MEAT.

UNWRAP HAM
 DISCARD SEASONING PACKET
 DISCARD GLAZING PACKET (IF AVAILABLE)
 1/2 TSP. LIQUID SMOKE (OPTIONAL)



Spray roasting pan with cooking spray for easy clean up. Use heavy and wide grade aluminum foil and pull-out pieces long enough to extend 3' past roasting pan on each side. Place ham in center of roasting pan on top of foil. Pull foil up and around ham and fold top over.

A GOOD HAM NEEDS NO SEASONING! NO SALT OR NOTHING! CURED HAMS ARE SEASONED DURING PROCESSING.

Bake covered 20 minutes per pound at 325 degrees. Take out of oven. After it cools carve. Save drippings and pour over sliced ham for extra moisture and flavor.

“Serve left over slices by frying them in butter on both sides for breakfast! Keep fattier portions and freeze for making dried beans.” -Tammy