

THINGS YOU WANT TO KNOW ABOUT COOKED COUNTRY HAM

- They are slowly cooked
- They are convenient for you. No mess, no hot oven, no worry about over baking or under baking.
- Hams are fully trimmed. (Excess skin and fat have been removed.)
- They are great in the refrigerator for cutting off a nibble or for a quick sandwich.
- Cooked Country Hams are perfect for serving on a buffet for festive occasions.
- Cooked Country Hams can be chopped or sliced, and substituted for (or added in addition to) other meats in lots of your favorite recipes like: soups; stews; omelets; quiches; dinner casseroles; breakfast casseroles, as a topping for pizza, salad or baked potato.
- They may have aged spots (small white specks) which is a normal long age process of the ham.
- **When re-heating Cooked Country Ham, make sure to add 2 cups of water to your baking dish and cover with foil. Your ham will not become too dry. Recommended temperature is 325 degrees for 45-60 minutes.**

General Food Safety Tips

- “DANGER ZONE” (40° to 140°F) Keep cold food cold – at or below 40°F. Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
 - Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
 - Always thaw product in refrigerator.

Brown Sugar & Pineapple Crock Pot Country Ham

- One 6-7 lb. Browning's Boneless Country Ham
 - 3 1/2 cups of brown sugar.
 - 1/2 cup all-natural honey
 - One 20 oz can of pineapple tidbits or chunks with juice.
1. Place 2 cups of brown sugar in the bottom of a large crock pot.
 2. Place the Browning's Boneless Country Ham in next. Poke some holes in the country ham (top, bottom and sides) This allows the honey, brown sugar and pineapples and juice work into the country ham.
 3. Drizzle honey evenly over the top of the country ham.
 4. Pour in the pineapple along the edges and place some on top.
 5. With the remaining 1 1/2 cups of brown sugar apply it over the entire country ham.
 6. Cover and cook on low for 3 to 4 hours. Since the ham is already cooked, it's just being warmed and additional favoring added.

Browning's Country Ham Salad

2 cups finely chopped Browning's Country Ham
1 tsp sour cream
1 tsp sweet pickle relish
¼ cup of chopped onion
Real mayonnaise

1. Combine Browning's Country Ham, sour cream, sweet pickle relish and chopped onion in bowl and mix by hand.
2. Mix in mayonnaise until desired texture is achieved.

Great on a cracker as an appetizer or on bread as a sandwich.

Thank you for purchasing
Browning's Cooked Boneless
Country Ham.

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Boneless Cooked Country Ham Serving Instructions

This Browning's Country Ham is ready to serve right from the packaging. If you choose to heat and serve it's even better.

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