



Don't worry your ham is good. Mold is a product of the aging process. Country Hams are suppose to have mold on them. It indicates the ham has been properly aged and guarantees it's a genuine Country Ham. Scrub the Country Ham with a stiff brush and running water to remove the mold and soak at least over night before preparing.

## Baked Country Ham

One 14-18-lb. country ham  
1.5 cup brown sugar  
1-2 tsp. dry mustard  
1/4 cup whole cloves  
1/2 cup vinegar

1. Put ham into a large nonreactive container, (stockpot cooler, or tub), cover with cold water, and let soak for 12 -36 hours, changing water a several of times.
2. Preheat oven to 300°. Drain ham, then rinse under warm running water, scrubbing ham all over with a stiff kitchen brush. Pat ham dry. Using a sharp knife, lightly score skin and fat in a crosshatch pattern, making sure not to cut into meat. Put ham skin side up into a large sturdy roasting pan. Mix brown sugar, mustard, and 1/4 cup water together in a small bowl, then spread evenly over ham. Stuff ham with cloves, inserting one at each intersection of the crosshatching. Add water and vinegar to roasting pan to just touch the bottom of the roasting rack. Tent foil over ham and bake for 20 minutes per pound or until internal temperature of meat registers 155°, 4.5- 6 hours. Remove foil from ham and bake for 10 minutes more to allow top of ham to brown. Or remove the skin and fat from ham and coat with brown sugar. Then return to the oven for an additional 10 minutes.  
It's a good time to debone the ham before the final step above. Be sure to have gloves because its' very hot. When trimming the fat and skin off cut some long pieces to replace the bone and hold the country ham together once it cools. These pieces can lay in the pan while the brown sugar is caramelizing during the 10 minutes
3. Remove ham from oven and set aside to let rest for 15 minutes. Thinly slice ham and serve warm, or let ham cool completely, cover, and refrigerate. Ham can be served cold and thinly sliced with biscuits.

### DAVID DICK'S COUNTRY HAM

Our friend, David Dick, gave us a new way to cook country ham. Of course, as many as we cook in a season we cannot do every ham this way. We have tried this and it is an excellent way to prepare a ham. Due to the size of our hams we increased the recipe by one third (1/3). 6 cups flour

3 Tb Cloves  
3 tb cinnamon  
3 tb Dry Mustard  
1 1/2 tb Black Pepper

- Mix all dry ingredients together well then add enough water to make dough
- Roll out the dough to be about 1/4 inch thick
- Clean ham, remove skin and hock
- Place ham in dough and wrap the dough around the ham sealing all the holes □ Place in a pan or on a cookie sheet and cook 20 minutes per pound at 350 Degrees.
- Crack off dough and throw away
- Debone ham and finish as you desire