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**BROWNING'S**

Spiral Sliced Hickory Smoked City Ham.

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Spiral Sliced Hickory Smoked  
City Ham

Serving Instructions

This BROWNING'S COUNTRY HAM product is ready-to-serve right from the packaging.

If you choose to heat and serve it's even better.

**BROWNING'S COUNTRY HAM**

Dry Ridge, KY

(859) 948-4HAM (4426)

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Try our perfect ham with  
the most incredible sticky glaze  
using another amazing product that  
**BROWNING'S COUNTRY HAM** offers!

## Dijon Maple Glaze Recipe

1/4 cup **Kentucky Bourbon Infused Maple Syrup**

1/2 cup **Dark Brown Sugar** (*caramelizes those edges*)

2 Tablespoons **Dijon Mustard**

2 Tablespoons **Pineapple Juice** (*adds more flavor into the pan  
juices while baking rather than using plain water*)

Bring mixture to a simmer over medium heat and reduce until it thickens. Brush the glaze over the outside of the ham before warming. (See "Preparing your Browning's Spiral Sliced Hickory Smoked City Ham" for complete preparation instructions.)

### 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.

## THINGS TO KNOW ABOUT A **BROWNING'S** SPIRAL SLICED HICKORY SMOKED CITY HAM

- They are slowly cooked
- They are convenient for you. No mess, no hot oven (unless you want), no worry about over baking or under baking.
- Great in the refrigerator for cutting off a bite, making appetizers or for a quick sandwich.
- City Hams are perfect for serving on a buffet for festive occasions.
- City 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.
- **When re-heating City Ham, make sure to add 1 cup of water to your baking dish and cover with foil. Your ham will not become too dry. Recommended temperature is 350° degrees for 60 minutes.**

## Preparing your **BROWNING'S** Spiral Sliced Hickory Smoked City Ham

1. Thaw the ham in the refrigerator for 1-2 days if frozen
2. Set out for 45 minutes before heating to allow juices to marinate
3. While waiting for the oven to pre-heat to 350° degrees F, remove plastic packaging from ham.
4. Place ham in roasting pan, Cut side facing down. Add a 1 ½ cups of water. Cover with foil. (Glaze if desired)
5. Heat ham for 60 minutes.
6. Remove from oven and loosen foil to rest for 20 minutes.
7. Enjoy with friends & family.