

INSTRUCTIONS

COOKING INSTRUCTIONS

First, obtain a cooking vessel large enough to accommodate the entire ham . . . a lard can will work fine. Fill container with cold water, add one cup of vinegar and soak ham for 24 hours. Remove ham and clean off mold with a stiff brush. Replace ham in container and refill with cold water, cover and boil for 1 minute to pound. While ham is boiling, spread out an old blanket or quilt and cover with a heavy layer of newspaper. When ham has finished

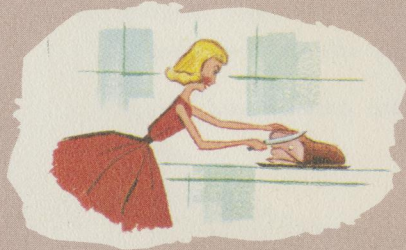


boiling, place entire container in center of newspaper covered blanket and wrap blanket and newspaper securely around the hot container. Let stand for 24 hours, then remove ham and brown for about 15 minutes in the oven. Ham may be garnished with cloves, pineapple and brown sugar before browning. If you prefer, after you have soaked the ham for 24 hours and cleaned off the mold, the ham may be baked according to your favorite recipe for 20 minutes to the pound.



SLICING INSTRUCTIONS

Use a thin, sharp knife. Hold hock while carving, slice toward the tip of hock all meat on back, working gradually back and around the ham.



STORING INSTRUCTIONS

If you wish to store ham before cooking, hang by hock in cool, dry place free from rodents and insects. After cooking, wrap in wax paper and cover securely with dish towel or newspaper, tie tightly. Do not store in refrigerator.



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KENTUCKY COLONEL FARMS

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GENUINE KENTUCKY COLONEL COUNTRY HAMS

