

# Los Gatos Meats & Smokehouse



## How to Cook Your Smoked Ham

### **Johnny's Famous Ham Glaze**

8 Tablespoons Los Gatos Meats Honey Mustard

4 Cups Brown Sugar

1 Can Pineapple Rings

*(reserve the juice to thin the brown sugar)*

½ hr. before done, place pineapple rings on top,  
then pour glaze over the ham.



- Keep ham refrigerated until ready to cook.
- Place ham a rack in a roasting pan, fat side up. This will let the meat baste while cooking.
- When checking the temperature, insert a meat thermometer so the tip is centered in the ham, but does not touch fat or bone.
- Pre-heat oven to 325 degrees. Cook according to the chart below.

### **Approximate Cooking Times, in Minutes Per Pound of Meat @ 325 Degrees:**

	Minutes per pound
Whole Hams	10-12
Boneless Hams	8-10

- Remove ham from the oven 20 minutes before it is done. Peel off the hard rind. Score and glaze with your favorite recipe. We like brown sugar, mustard and cloves. Garnish with pineapple, if desired. Return ham to the oven and continue cooking.
- The **thermometer** is your most accurate guide to determine when the ham is done. The final thermometer reading will register 140-150 degrees.
- Let the ham stand for 20 minutes before carving.  
**Carving Your Ham** – An attractively carved ham is an important part of your presentation. Use the perfect tools to achieve the best results. These include a carving knife, meat fork and cutting board. Place ham on the carving board, making sure the board is firmly anchored and will not slip. Insert meat fork in ham to steady it. Hold the knife perpendicular to cutting surface and carve across the grain. Keep knife at the same angle for each cut.
- Refrigerate left over ham promptly.
- ENJOY!

For more information or call us at 408.354.7055