



Petite City Ham Cooking Tips

Firsthand Foods petite city ham is cured and smoked. The smoking process partially cooks the ham but it is not a fully ready-to-eat product. It requires heating to an internal temperature of 145° but because it's partially cooked already it can easily dry out or overcook. Below are a few things to keep in mind for successful ham preparation:

- 1.** Have a good meat thermometer on hand. We recommend a digital model for the most accurate reading. The thing to keep in mind is the ham needs to be heated just to 145° and heating it beyond that will potentially lead to drying out.
- 2.** As is the case with most meat cooking, it's always best to bring the meat up to room temperature prior to cooking for even heating. If the ham goes straight from the refrigerator to the oven the outside will cook much more quickly than the inside. This could take 2-3 hours so plan ahead.
- 3.** When it comes to cooking the ham the best approach is a moist environment that's not too hot. A good way to achieve this is a 325° oven and a covered pan. A dutch oven with a well fitted lid would work but a baking dish and some foil would work as well. For the moist environment add a quarter to a half inch or so of liquid to the bottom of the pan. Water would work fine here but cider (hard or not), wine or stock would be great too.
- 4.** Place pan in the middle of the oven for about an hour but monitor the internal temperature periodically keeping in mind that you don't want to go over 145°. If you get to that temp and aren't ready to serve the ham, turn the oven down as low as it will go for holding.
- 5.** If a glaze is desired we recommend a mixture of 1/2 cup of honey, 1/4 cup brown sugar, 1/4 cup stone ground mustard, and a smidge of ground cloves. Stir well and pour over the ham about 45 minutes into the heating process. If the glaze isn't thick enough by the time the ham is done, we recommend heating separately in a small pot on the stove top so you avoid any unnecessary ham cooking time.