



## SNAKE RIVER FARMS KUROBUTA HAM RECIPES

### KUROBUTA WHOLE BONE-IN HAM

1. Heat oven to 325°F. Remove wrappings from ham; place ham, fat side up, in large roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of ham, not resting in fat or touching bone. Do not add water or cover\*.
2. Heat ham 3-1/2 to 4 hours or until internal temperature reaches 140°F\*\*.
3. Transfer ham to carving board; let stand 10 to 15 minutes before carving.

\*Tip: Loosely tent ham with aluminum foil if outer surface becomes too dark while heating.

### KUROBUTA HALF BONE-IN HAM

1. Heat oven to 325°F. Remove wrappings from ham; place ham, face down, in medium roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of ham, not resting in fat or touching bone. Do not add water or cover.
2. Heat ham 1-1/2 to 2-1/2 hours or until internal temperature reaches 140°F\*\*.
3. Transfer ham to carving board; let stand 10 to 15 minutes before carving.

### KUROBUTA MINI-KARVER BONE-IN HAM

1. Heat oven to 325°F. Remove wrappings from ham; place ham in small roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of ham, not resting in fat or touching bone. Do not add water or cover.
2. Heat ham 1-1/2 to 2 hours or until internal temperature reaches 140°F\*\*.
3. Transfer ham to carving board; let stand 10 to 15 minutes before carving.

\*\*Size of ham and/or cooking equipment may alter cooking time – always use an ovenproof meat thermometer to determine appropriate doneness.