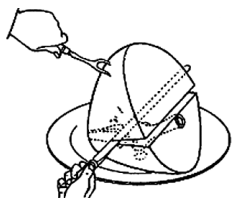
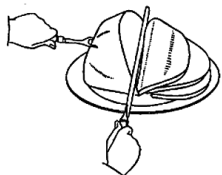


MASH'S BROWN SUGAR CURED SMOKED HAM-FULL SHANK HALF

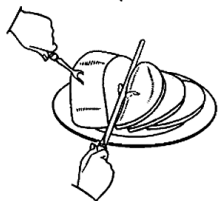
Cooking Instructions: Preheat oven to 350°F. Remove packaging from ham. Place ham, fat side up in a 2-inch deep roasting pan. Add 1 cup of water to pan. Cover pan tightly with foil. Roast until meat thermometer inserted into thickest portion of ham, not touching the bone, reads 148°F (approximately 17-20 minutes per pound). Allow ham to rest 5 minutes before carving.



Place meat on cutting surface with the thicker piece of meat, the “cushion” meat, on top. Using a fork to steady the ham, cut along the top of the bone to loosen the boneless cushion meat.



Place the cushion meat carved-side down on the cutting board and cut in perpendicular slices, as shown. Transfer slices to a serving platter.



Turn the remaining meat carved side down. Cut in perpendicular slices in the same manner as for the cushion meat.



Prepared with Pride!