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SNAKE RIVER FARMS.



DOUBLE R RANCH®

AMERICAN WAGYU BEEF | KUROBUTA PORK | NORTHWEST BEEF

PERFECT HAM GUIDE



THE GUIDE TO THE PERFECT HAM

SNAKE RIVER FARMS KUROBUTA HAMS ARE EXTREMELY EASY TO PREPARE. ALTHOUGH THEY ARE FULLY COOKED, OUR HAMS REACH THEIR PEAK FLAVOR WHEN PROPERLY HEATED. USE THE FOLLOWING INSTRUCTIONS FOR A PERFECTLY PREPARED HAM YOU'LL BE PROUD TO SERVE.

BONE-IN OR BONELESS HAM?

Bone-in and boneless hams each have their advantages. Select one depending on which benefits appeal to you the most.

If flavor is your top concern, go with a bone-in ham. The bone helps surrounding meat cook to a juicier, more tender finish. The bone also adds a traditional appearance at the table.

Choose a boneless ham if you value convenience. Our boneless hams are made of the same high-quality Kurobuta pork and cured just like our bone-in hams, but they can be quickly sliced and plated.



DEFROSTING

If your ham is frozen, put it in the refrigerator several days before you plan to serve it. Thawing in a refrigerator is highly recommended as it is the best way to ensure food safety. Snake River Farms hams range in size from 2.5 lbs for a Mini Karver up to 18 lbs for a Whole Bone-In Ham, so the actual time to thaw will vary greatly. Once completely defrosted, our hams will keep for up to 45 days in their original sealed packaging, so we recommend placing your ham in the refrigerator sooner rather than later.

DEFROSTING GUIDE	TYPE OF HAM	WEIGHT RANGE	TIME TO DEFROST
	Mini Karver	2.5 to 3.0 lbs.	1 day (24 hours)
	Half Boneless	3.5 to 4.5 lbs.	1 to 2 days
	Whole Boneless	7 to 9 lbs.	2 to 3 days
	Half Bone-In (small size)	6 to 8 lbs.	2 to 3 days
	Half Bone-In (large size)	8 to 10 lbs.	2 to 3 days
	Whole Bone-In	14 to 18 lbs.	3 to 4 days

EMERGENCY DEFROST

Sometimes things just don't work out as planned and you need to speed up the thawing process. You can use a cool water bath to help quickly thaw a frozen ham.

Keep your ham sealed in the original packaging. Close the drain to your sink and fill with cool tap water. The cooler box used to ship your ham also works well for this purpose. Place ham in water and allow to sit. A Half Bone-In ham can thaw enough to bake in about 3 to 4 hours. A Whole Bone-In ham will take more than 4 hours.

PLEASE NOTE: We DO NOT recommend this method in normal situations. For best results, please plan ahead so your ham thaws slowly and safely in your refrigerator.

GLAZING YOUR HAM

Our savory Kurobuta hams are superb all by themselves, but if you want the extra sweetness of a glaze, feel free to use one. Using a sharp knife, make 1/4-inch vertical cuts into the ham about 1 inch apart. Bake, smoke or grill the ham until it reaches 130 degrees, then coat with the prepared glaze. Continue to heat until the ham reaches an internal temperature of 140 degrees, then remove from the heat source, rest and serve.

HOW MUCH HAM DO I NEED?

Generally speaking, 8 ounces is a generous portion for each person at your table. If you want to have leftovers, or your crowd is full of ham lovers, 12 ounces is a very safe amount.



SERVING GUIDE	TYPE OF HAM	WEIGHT RANGE	APPROXIMATE 8 OZ SERVINGS
	Mini Karver	2.5 to 3.0 lbs.	4 to 5
Half Boneless	3.5 to 4.5 lbs.	7 to 9	
Whole Boneless	7 to 9 lbs.	12 to 17	
Half Bone-In (small size)	6 to 8 lbs.	10 to 14	
Half Bone-In (large size)	8 to 10 lbs.	14 to 18	
Whole Bone-In	14 to 18 lbs.	22 to 30	

COOKING IN THE KITCHEN:

O V E N

THIS OPTION ALSO REQUIRES A ROASTING PAN

1

PRE-HEAT OVEN

Pre-heat the oven to 350 degrees.



4

REMOVE FROM OVEN

Take the ham out of the oven and place on a cutting board.



2

PREPARE THE HAM

Remove ham from any packaging. Place fat side up in a roasting pan. If using a half ham, place the flat side directly on the roasting pan. Do not add water or cover the ham with foil.



5

REST HAM

Loosely cover ham with foil and allow it to rest for 15 to 30 minutes.



3

BAKE

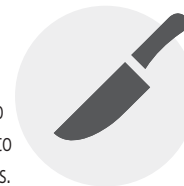
Place the ham in the heated oven, uncovered, until the ham reaches 140 degrees. As you know, every oven is different so cooking times will vary. A thermometer is the single best way to determine doneness. See the chart below for approximate cooking times, but use a thermometer to decide the right time to remove your ham from the oven.

TEMPERATURE GUIDE	HAM CUT	INTERNAL TEMP.	APPROX. COOK TIME
	Whole Bone-In Ham	140°F	3 ½ to 4 hours
	Half Bone-In Ham	140°F	1 ½ to 2 ½ hours
	Mini-Karver	140°F	1 ½ to 2 hours
	Boneless Whole Ham	140°F	1 ½ to 2 ½ hours
	Boneless Half Ham	140°F	1 ¼ to 2 hours

6

SLICE AND SERVE

For bone-in hams, the best technique is to cut off large sections of the ham parallel to the bone and cut these portions into slices.



See our short video "How to Carve a Bone-In Ham" at www.snakeriverfarms.com/ham

COOKING OUTSIDE:

GRILL ALL YOU NEED IS A GAS OR CHARCOAL GRILL

1

PRE-HEAT GRILL

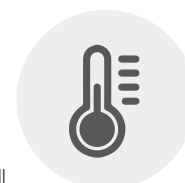
Pre-heat grill on one side. The idea is to have direct heat and flame under one half of the grill and use the other half as an oven to heat your ham. The goal is to create a temperature of about 350 degrees on the cool side when the cover is closed.



4

REMOVE FROM GRILL

Check the internal temperature of the ham using an instant read thermometer. Remove the ham from the grill when the internal temperature reaches 140 degrees. A Whole Bone-In Ham will take up to 4 hours to fully heat. A Half Bone-In Ham will take about 1 ½ to 2 ½ hours. Take the ham off the grill and place on a cutting board.



2

PREPARE THE HAM

Remove ham from its packaging. Place on cutting board or platter for transfer to grill.



5

REST HAM

Loosely cover ham with foil and allow to rest for 15 to 30 minutes.



3

HEAT HAM

Place the ham on the cool side of the grill with the fat side up. If using a half ham, place the flat side down. The ham will cook using indirect heat. Check to make sure there are no coals or direct flames under the ham.



6

SLICE AND SERVE

For bone-in hams, the best technique is to cut off large sections of ham parallel to the bone and cut these portions into slices.



See our short video "How to Carve a Bone-In Ham" at www.snakeriverfarms.com/ham

COOKING OUTSIDE:

TRAEGER GRILL

REQUIRES A TRAEGER PELLETT GRILL

1

PRE-HEAT GRILL

Start the Traeger grill on Smoke setting. Keep the lid open until the fire is established, about 4 to 5 minutes.



2

PREPARE THE HAM

Remove ham from packaging. Place fat side up on a rack in a roasting pan. If using a half ham, place the flat side directly on the rack.



3

SMOKE HAM

Place roasting pan with the ham on the grill grate. Smoke the ham for 2 hours. Increase the temperature to 300 degrees and continue to roast the ham, misting occasionally until the internal temperature reaches 140 degrees. For a Whole Bone-In Ham, this will be about 3 to 4 hours.



4

REMOVE FROM GRILL

Check the internal temperature of the ham using an instant read thermometer. Remove the ham from the grill when the internal temperature reaches 140 degrees. A Whole Bone-In Ham will take up to 4 hours to fully heat. A Half Bone-In Ham will take about 1 1/2 to 2 1/2 hours. Take the ham off the grill and place on a cutting board.



5

REST HAM

Loosely cover ham with foil and allow to rest for 15 to 30 minutes.



6

SLICE AND SERVE

For bone-in hams the best technique is to cut off large sections of ham parallel to the bone and cut these portions into slices.



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RECIPES

PEACH POMEGRANATE GLAZE

From Clint Cantwell of Grillocracy.com

INGREDIENTS

1 cup best quality peach preserves or jam
½ cup honey powder
2 tbsp pomegranate balsamic vinegar
4 tbsp unsalted butter

INSTRUCTIONS

Combine all ingredients in a small saucepan and warm over medium-low heat until the honey powder has completely dissolved and the glaze is warmed through. Keep the glaze warm until ready to use.

Using a sharp knife, make ¼ inch deep vertical incisions in the ham, approximately 1 inch apart. Make similar horizontal incisions to create a diamond pattern. Bake, smoke or grill the ham until it reaches an internal temperature of 130 degrees, then coat with the prepared glaze. Continue to heat until the ham reaches an internal temperature of 140 degrees. Remove from heat and allow to rest 20 to 30 minutes. Slice and serve.



RECIPES

SNAKE RIVER FARMS KUROBUTA HAM WITH MUSTARD SAUCE

From Traeger Grills Chef Marco Niccoli

INGREDIENTS

1 Snake River Farms Half Bone-In Ham (8 to 10 lbs.)
1 tsp Traeger Pork and Poultry Rub
2 cups apple juice
¼ cup maple syrup, warmed
¼ cup bourbon (or more apple juice)
¼ cup dry mustard
½ cup brown sugar
2 tsp coarse salt (kosher or sea)
1 tsp freshly ground black pepper
½ cup apple cider vinegar
2 cups heavy whipping cream
4 egg yolks, beaten

INSTRUCTIONS

Recommended hardwood pellets: Cherry

Remove ham from packaging. Using a sharp knife, score the skin on the entire surface of the ham at 1-inch intervals in a crosshatch pattern. Insert a whole clove into each diamond shape, if desired.

Season the outside of the ham with Traeger Pork and Poultry Rub. Put the ham on a rack in a roasting pan.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes).

Place the roasting pan with the ham on the grill grate. Smoke the ham for 2 hours.

Meanwhile, combine the apple juice, maple syrup, and bourbon and transfer to a mister. Mist or mop the outside of the ham.



Increase the temperature of the grill to 300 degrees and continue to roast the ham, misting occasionally, until the internal temperature reaches 140 degrees, about 2.5 to 3 hours. Check the temperature at the 2-hour mark. You do not want to overcook the meat.

Transfer the ham to a platter or cutting board, cover, and let rest for 20 minutes before carving.

Meanwhile, make the mustard sauce: In a saucepan, whisk the mustard, brown sugar, and salt and pepper, breaking up any lumps with the whisk or your fingers. Add the vinegar and blend well. Add the cream and beaten egg yolks to the saucepan and cook over very low heat, stirring constantly, until thickened and smooth.

Serve warm with the ham.

WE HOPE YOU ENJOY YOUR HAM!

VISIT OUR WEBSITE FOR MORE GUIDES AND RECIPES AT:
[SNAKERIVERFARMS.COM/RECIPES](https://snakeriverfarms.com/recipes)

