KUROBUTA HAM GUIDE
Kurobuta hams are one of the most special products we offer at Snake River Farms. This guide will help you prepare and serve your ham for the best experience possible.

If you have additional questions, please get in touch. Call 877-736-0193 or email customercare@snakeriverfarms.com.
SELECTING A KUROBUTA HAM

Snake River Farms offers two different types of hams in six different sizes.

1. **Mini Karver** – This is our smallest ham. It’s a bone-in ham sourced from the pork knuckle and has all the great Kurobuta ham flavor in a size perfect for a two.

2. **Boneless Half Ham** - Also known as a “deli ham” because it’s so easy to slice for sandwiches, our boneless hams are made from the same Kurobuta pork and cured exactly like our bone-in hams.

3. **Small Bone-In Half Ham** – This is our Whole Bone-In ham cut in half. Since there is natural variation in size, we sort the half hams into two sizes. The small size runs about 6 to 7 lbs.

4. **Boneless Whole Ham** – The full version of our boneless ham is the height of convenience. Since there is no bone to deal with then can be sliced and plated with minimal effort.

5. **Large Bone-In Half Ham** – A larger portion of the half bone-in ham. The bone helps surrounding meat cook to a juicier, more tender finish. Each one weighs about 8 to 9 lbs.

6. **Whole Bone-In Ham** – The original Snake River Farms ham, packed with rich flavor and distinct texture. The bone adds a traditional presentation and is the foundation for flavorful stocks and soups.

SERVINGS PER HAM

We recommend at least 8 ounces for each person at your table. If you want to have leftovers or your crowd is full of hearty eaters, use 12 ounces for your calculations. The following is a conservative guide to the number of servings for each of our hams.

<table>
<thead>
<tr>
<th>TYPE OF HAM</th>
<th>WEIGHT</th>
<th>APPROXIMATE 8 OZ SERVINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Karver</td>
<td>2.5 to 3.0 lbs.</td>
<td>4 to 5</td>
</tr>
<tr>
<td>Half Boneless</td>
<td>3.5 to 4.5 lbs.</td>
<td>7 to 9</td>
</tr>
<tr>
<td>Whole Boneless</td>
<td>7 to 9 lbs.</td>
<td>12 to 17</td>
</tr>
<tr>
<td>Half Bone-In (small size)</td>
<td>6 to 8 lbs.</td>
<td>10 to 14</td>
</tr>
<tr>
<td>Half Bone-In (large size)</td>
<td>8 to 10 lbs.</td>
<td>14 to 18</td>
</tr>
<tr>
<td>Whole Bone-In</td>
<td>14 to 18 lbs.</td>
<td>22 to 30</td>
</tr>
</tbody>
</table>
**Defrosting**

We flash freeze our Kurobuta hams to lock in their flavor. Your ham will arrive completely or partially frozen. Tempering your ham in the refrigerator thaws it gently and is the best way to ensure food safety.

- Check the Defrosting Chart to determine how many days required to thaw the ham you’ve purchased.
- Place the ham in your refrigerator for the number of days listed.
- To eliminate last minute stress, place a frozen ham in the fridge a full week before your dinner.
- Once thawed, Snake River Farms hams keep 45 days or more in the refrigerator.

<table>
<thead>
<tr>
<th>Type of Ham</th>
<th>Weight Range</th>
<th>Time to Defrost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Karver</td>
<td>2.5 to 3.0 lbs.</td>
<td>1 day</td>
</tr>
<tr>
<td>Half Boneless</td>
<td>3.5 to 4.5 lbs.</td>
<td>1 to 2 days</td>
</tr>
<tr>
<td>Whole Boneless</td>
<td>7 to 9 lbs.</td>
<td>2 to 3 days</td>
</tr>
<tr>
<td>Half Bone-In (small size)</td>
<td>6 to 8 lbs.</td>
<td>2 to 3 days</td>
</tr>
<tr>
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<td>8 to 10 lbs.</td>
<td>2 to 3 days</td>
</tr>
<tr>
<td>Whole Bone-In</td>
<td>14 to 18 lbs.</td>
<td>3 to 4 days</td>
</tr>
</tbody>
</table>

**Emergency Defrost**

If time constraints require a speed thaw, use a cool water bath for a frozen ham.

- Keep the original packaging sealed and intact. Close the drain to your sink and fill with cool tap water. A large ice chest can be used 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. It is for emergencies only. For best results, please plan ahead so your ham thaws slowly and safely in your refrigerator.
Snake River Farms Kurobuta hams are extremely easy to prepare. Although our hams are fully cooked, the flavors bloom to their full potential when properly heated. Use the following instructions for a perfectly prepared ham you'll be proud to serve. Directions are included for an oven and an outdoor grill.

For more guides and recipes, visit: snakeriverfarms.com/recipes
**USING AN OVEN**

**REQUIRES A ROASTING PAN**

1. **HEAT OVEN**
   Set your oven to 325°F.

2. **PREP**
   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.

3. **BAKE**
   Place the ham in the heated oven, uncovered, until the ham reaches 140°F. 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. Check the temperature for the first time 30 minutes before the minimum cook time listed on the chart.

<table>
<thead>
<tr>
<th>HAM</th>
<th>INTERNAL TEMP</th>
<th>APPROX. COOK TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Karver</td>
<td>140°F</td>
<td>1.5 to 2 hours</td>
</tr>
<tr>
<td>Boneless Half Ham</td>
<td>140°F</td>
<td>1.5 to 2 hours</td>
</tr>
<tr>
<td>Small Half Bone-In Ham</td>
<td>140°F</td>
<td>1.5 to 2.5 hours</td>
</tr>
<tr>
<td>Boneless Whole Ham</td>
<td>140°F</td>
<td>1.5 to 2.5 hours</td>
</tr>
<tr>
<td>Large Half Bone-In Ham</td>
<td>140°F</td>
<td>1.5 to 2.5 hours</td>
</tr>
<tr>
<td>Whole Bone-In Ham</td>
<td>140°F</td>
<td>3.5 to 4 hours</td>
</tr>
</tbody>
</table>

4. **REMOVE**
   Remove ham from the oven and place on a cutting board.

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

6. **SLICE AND SERVE**
   For bone-in hams, the best technique is to cut 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” for complete directions. [https://vimeo.com/145577187](https://vimeo.com/145577187)
PRE-HEAT GRILL
Pre-heat grill on one side. The idea is to have direct heat and flame under half of the grill one and use the other half as an oven to heat your ham. The goal is to create a temperature of about 325 degrees on the cool side when the cover is closed.

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

HEAT
Place the ham directly 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.

REMOVE
Check the internal temperature of the ham using an instant read thermometer. Remove the ham from the grill when the internal temperature reaches 140°F. 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.

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

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

DOUBLE SMOKED HAM
Add extra smoky flavor to your Kurobuta ham by turning your charcoal grill into a smoker! Place a disposable aluminum pan below the main cooking grate. Place pre-lit charcoal briquettes on both sides of the pan to create a cool zone in the center of the grill below the ham. Add 2 to 3 chunks of your favorite smoking wood, such as cherry or apple, to the charcoal, and return the main cooking grate to the grill. Let it smoke until the ham reaches an internal temperature of 140°F.

See our short video “How to Carve a Bone-In Ham” for complete directions: https://vimeo.com/145577187
Our savory kurobuta hams are superb all by themselves, but a glaze adds sweetness and additional layers of flavor. Glazes can be as simple or complex as you like.

Start with a sweet component like brown sugar, honey, maple syrup, molasses, jams and preserves.

Add a salty and tart note with balsamic vinegar or your favorite mustard. Dijon, classic yellow, whole grain and spicy brown varieties all add a unique kick.

When using a glaze, prepare the ham using a knife to score ¼-inch vertical cuts in 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 and rest.
GLAZE RECIPES

BASIC HONEY MUSTARD GLAZE

INGREDIENTS

- ½ cup packed brown sugar
- 3 tablespoons honey
- 1 tablespoon Dijon mustard
- 1 tablespoon apple cider or juice

INSTRUCTIONS

Heat all ingredients together in a small saucepan over medium low heat. Whisk together until sugar is dissolved and the glaze is warm.

PEACH POMEGRANATE GLAZE

INGREDIENTS

- 1 cup peach preserves
- ½ cup honey powder
- 2 tablespoons pomegranate balsamic vinegar
- 4 tablespoons unsalted butter

INSTRUCTIONS

Place all ingredients in a saucepan. Warm over medium low heat until honey powder dissolves and the glaze is warmed completely.
GINGER ALE, BROWN SUGAR AND RUM GLAZED KUROBUTA HAM

From Marge Perry & David Bonom

INGREDIENTS

1 Snake River Farms Whole Bone-In Ham
6 cups ginger ale
6 quarter-sized slices peeled fresh ginger
1 cup rum
1/2 cup light brown sugar
1 tablespoon Dijon mustard

INSTRUCTIONS

Heat oven to 325˚ F

With the tip of a sharp knife, score the fat coating in ¼-inch deep rows about 1-inch apart in two directions to form a diamond pattern. Place the ham, with the fat cap up, in a large roasting pan. Roast in the lower third of the oven for 1 hour 30 minutes.

Meanwhile, combine the ginger ale, ginger, rum and brown sugar in a medium saucepan. Bring to a boil over high heat and cook until mixture is slightly syrup and reduced to 1 cup, about 45-47 minutes. Stir in the mustard.

After the ham has roasted for 1 hour 30 minutes, baste it with some of the ginger glaze. Continue roasting and basting the ham about every 20 minutes with the glaze until glossy and an instant read thermometer inserted into the thickest portion of the ham registers 140°F, about 2-2 1/2 hours longer. Remove from the oven and let rest 20-30 minutes before slicing.
BOURBON AND HONEY GLAZED KUROBUTA HAM

From Meredith Deeds

INGREDIENTS

- 1 Kurobuta Small Half Bone-In Ham
- 1/2 cup dark brown sugar
- 1/2 cup honey
- 1/3 cup orange marmalade
- 1 cup, plus 2 tablespoons bourbon
- 1/4 teaspoon ground cloves
- 1/4 cup Dijon mustard

INSTRUCTIONS

Position a rack in the lower third of the oven and heat to 325°F.

Using a sharp knife, score surface of ham with 1/2-inch deep cuts in a 1-inch diamond pattern.

Meanwhile, in a small saucepan, combine brown sugar, honey, marmalade and 1 cup bourbon.

Bring to boil over medium-high heat. Reduce heat to medium and continue to cook, stirring occasionally, until the liquid has thickened slightly, about 5 to 7 minutes. (To test, drop a small spoonful on a small clean plate. Let sit for a couple of minutes to cool. If you can run your finger in the glaze and leave a clear trail behind, it’s adequately thickened.)

Remove the ham from the oven and increase the oven temperature to 475°F. Reserve 1/4 cup of the glaze. Brush the ham all over with half of the remaining glaze.

Bake, uncovered, for 5 minutes. Brush the ham all over again with the remaining half of the glaze. Bake, uncovered, for another 5 to 10 minutes, until the ham is browned. Remove from the oven.

In a small bowl, stir together the reserved 1/4 cup glaze and remaining 2 tablespoons bourbon. Brush all over the ham. Let stand for at least 20 minutes before slicing.