

COOKING INSTRUCTIONS


1-800-258-4304 www.ncsmokehouse.com

Applewood Smoked Maple Cured Hams

North Country Hams are Fully Cooked and Ready to Eat!

Spiral Sliced Hams

To Keep If you are not planning to utilize our spiral ham within 7 days, please freeze.


To Serve  Cover the spiral ham with tin foil (this prevents the ham from drying out) and place in a 300-degree oven for approximately 12-minutes per pound. A whole spiral ham would take approximately 3-hours.



After the ham has been re-heated, remove from the oven and let sit for several minutes prior to serving.


Smoked Bone-In Ham

To Keep If you are not planning to utilize our bone-in ham within 7 days, please freeze.

To Serve  Place the unwrapped ham in a 300-degree pre-heated oven. If it is a half bone-in ham, place the ham cut-surface down. This will protect the face from drying out. Reheat the ham for 16-18 minutes per pound for a whole-ham, and half that time for a half-ham. An internal temperature reading for a completely reheated ham should be 120-degrees.

Boneless Hams/ Black Forest Hams

To Keep If you are not planning to utilize our ham within 7 days, please freeze.

To Serve  Place the unwrapped ham in a pre-heated 300-degree oven and heat for approximately 20-25 minutes per pound, or until an internal temperature of 120-degrees is reached. Take the ham out of the oven and let the product rest for several minutes prior to carving.

Smoked Sausages

To Keep Please refrigerate immediately. Sausages will keep 3 weeks in the refrigerator (7 days in an open package) and up to 6 months frozen.

To Serve **Grilling:** Grill sausages, turn occasionally for 7-14 minutes.



Steaming: Place in steamer basket for approximately 15-minutes.

Broiling: Place under pre-heated broiler for 12-minutes turning once- remember you just want to heat them through.



Frying: Place in a fry pan with vegetable oil for approximately 12-minutes and turn occasionally.



Please Note



North Country Smokehouse products are fully cooked! Our products are not intended for microwave ovens. Microwave cooking robs our meats of the delicate flavors we've worked so long and so hard to bring you!



North Country Bacons

To Keep If you are not planning to utilize our bacon within 7 days, please freeze.

To Serve  Place bacon in a warm frying pan and continue to cook to desired crispness. Another popular way of cooking our bacon is on a cookie sheet (make sure that the sheet has ridges). Lay the bacon flat on the cookie sheet and place in a 375-degree oven for approximately 20-minutes or until desired crispness is achieved. 


Smoked Pork Chops

To Keep Refrigerate for 7 days or freeze up to 6 months.

To Serve  North Country Pork Chops can be reheated in a 275-degree oven, or pan fried for 18-minutes. They are fully-cooked so simply reheat under the broiler for 18-minutes. Do NOT overcook these chops! 


Smoked Poultry

To Keep If you are not planning to utilize our smoked poultry within 7 days, please freeze.

To Serve  Best served at room temperature, for it is fully cooked or may be warmed slowly in oven for incomparable buffet or main course flavor. Place unwrapped item in pre-heated 300-degree oven. Heat 12 minutes per pound.


Montreal Smoked Meats

To Keep Refrigerate immediately or keep frozen up to 6-months.

To Serve  Our customers rave about our Montreal Smoked Meats! Achieve this exceptional flavor simply by thawing the meat, then steaming it. For a real treat, serve it up just as you would a corned beef, or pastrami on rye.

Canadian Bacon

To Keep Refrigerate immediately. It will keep up to 3-months frozen.

To Serve  Melt 1 tablespoon butter in a skillet. Warm bacon over low heat for 3-minutes, but be careful not to overcook.

Find more recipes and tips for cooking and using North Country Smokehouse products online.



P.O. Box 1415, Claremont, NH 03743

E-mail: info@ncsmokehouse.com

1-800-258-4304

www.ncsmokehouse.com

FAX 603-543-3016