



Hams & Gifts

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Here at Harper's Country Hams, we are always looking for new recipes, making sure you always get the most from your country ham. We hope you enjoy these recipes. Feel free to email us at recipes@hamtastic.com with your own!

Country Ham Quiche

- 1/2 lb. cooked country ham (*diced*)
- 4 eggs
- 1/2 lb. Swiss cheese (*sliced*)
- 1 Tbsp. flour
- 1/2 tsp. cayenne pepper
- 2 unbaked pie shells
- 1/2 tsp. nutmeg
- 2 c. half & half
- 1 Tbsp. melted butter

Alternate layers of ham & cheese in pie dishes. Beat eggs; add flour, half & half, spices and butter. Pour egg mixture over cheese & ham. Bake at 375° 50-60 minutes and serve

Country Ham Spread

- 1 lb. cooked country ham (*ground*)
- 3 boiled eggs (*mashed*)
- 1 1/2 c. miracle whip or mayo
- 1 1/2 c. sweet pickle relish

Mix above ingredients and chill. Serve on bread or crackers of your choice. Great for hors d'oeuvres.

Cheesy Country Ham Potatoes

- 1/2 lb. diced, fully-cooked country ham
- 1 pkg. frozen hashbrowns
- 1 1/2 sticks margarine
- 1 lb. Velveeta cheese (*cut up*)
- 1 pt. half & half

Place potatoes in 9x13 greased pan. Top w/other ingredients. Bake at 350° for 1/2 hours.

Red-Eye Gravy

After frying country ham, pour drippings into small bowl. Return skillet to stove and add three to four times as much water as you have drippings. Heat to a boil. Add the drippings to the heated water. Serve over ham slices and biscuits. For added flavor and color add 1-8 oz. cup of brewed coffee, to replace 1 cup water.

Farmer's Omelet

- 5 slices Harper's Smoked Bacon
- 4 frozen hash brown patties
- 2 T. chopped onion
- 2 T. chopped green pepper
- 4 eggs
- 1/2 c. milk
- 1 tsp. salt
- Pepper to taste
- 1 c. grated cheddar cheese

Fry bacon; remove from skillet & drain. Leave drippings in pan. Add hash browns, Onions & peppers and fry until brown. Mix eggs, milk, salt and pepper and pour over cooked potatoes; add cheese. Sprinkle w/crumbled bacon. Cover & cook over low heat for 20 minutes.

Great Southern White Beans w/Country Ham

6 cans white beans

For dry beans, follow package instructions and add the ingredients listed below.

For canned white beans, empty contents into large pot and add the ingredients below (cook on medium heat for 1 hour), stirring occasionally.

- 1 lb. (1 pkg.) Country Ham trimmings (*uncooked*)
- 1/2 c. sliced jalapenos or
- 5 pepperoncini peppers
- 1 tsp. pepper
- 1/2 tsp. salt

**Country Breakfast
Casserole**

- 6 to 8 slices bread (*torn into pieces*)
- 1 pkg. Ham pieces
- 1/2 c. grated cheese (*your choice*)
- 2 c. milk
- 6 to 8 eggs (*beaten*)
- salt & pepper

Cook ham by stir frying in skillet on medium heat for 1-2 minutes per side. In large baking dish layer torn bread, ham & cheese. Add milk to beaten eggs and season w/salt & pepper. Pour egg mixture over meat, cheese and bread. Refrigerate overnight. Bake at 350° for 35 minutes prior to serving.

**Green Beans Seasoned
w/Cinnamon Bacon**

6 cans green beans (*drain 3 cans*)

- 1/2 lb. (1/2 pkg.) smoked bacon (*fried*)
- 1/4 c. sugar
- grease from bacon

Empty 3 cans w/water and 3 cans, drained, into heavy skillet on medium high heat. Crumble cooked bacon and add to green beans. Add additional ingredients; stir and cover. Check frequently. Once liquid has come to a slow boil, reduce heat and cook slowly for 1-1/2 hours, stirring occasionally. (Reduce cooking time if you prefer that your beans not be "cooked down").

**Country Ham Rolls (*with
fully-cooked country ham*)**

- 2 pkgs. pre-baked dinner rolls (*in foil pan*)
- 1/2 lb. sliced fully cooked country ham
- 2-6 oz. pkgs. Mozzarella cheese (*sliced*)
- *BASTE*;
- 1/2 c. margarine (*melted*)
- 1/2 T. poppy seeds
- 1-1/2 tsp. Worcestershire sauce
- 1 tsp. onion powder

Do not separate rolls. Slice tops from rolls in one piece. Place bottoms in baker pan. Layer ham & cheese and replace top. Combine basting ingredients and mix well. Brush tops of rolls. Bake covered with foil at 350° for 30 minutes or until cheese is melted. Serve hot. Great for parties or breakfast.

Hamloaf Hors d'oeuvres

- 2 pkg. 8 oz. cream cheese
- 1 bundle green onions (*chopped*)
- 1 7 oz. pkg. fully cooked country ham
- dash liquid smoke
- dash worcestershire sauce
- dash garlic powder
- dash hot sauce

Serve on break or crackers.

Country Ham Pie

A ready to use biscuit dough is great for a quick top!

- Peel and slice 1/4 inch thick:
- 6 potatoes
- 1 onion
- Cook potatoes and onions until tender with:
- 1 slice cooked Country ham (*chopped*) or
- 1 c. chopped cooked ham
- 2 c. water
- Thicken the broth with:
- 2 T. flour
- Pour into a deep baking dish or pan. Top with:
- biscuit dough

Bake at 425° for 12 minutes or until nicely brown.

**Ham Hocks 'N' Cabbage
Dinner**

6 servings
Put in a pot:

- 2 qt. water
- 3 ham hocks

Bring to boil and reduce heat to simmer; cook about 2 hours. Remove hocks, wrap in foil to keep warm. Put in pot with this ham broth and cook for about 20 minutes:

- 2 heads cabbage (*quartered*)
- 6 Irish potatoes (*peeled*)

Place cabbage and potatoes on serving platter; slice meat from hocks and serve with the vegetables

Quick Cordon Bleu

6 servings

Skin, bone, halve and flatten:

- 3 chicken breasts

Top flattened breast with one each of the following, cut to fit:

- 6 dinner slice Country ham

Roll up each breast and secure with toothpicks. Brown in:

- 2 T. butter

Stir in:

- 1 10 oz. can cream of mushroom soup
- 1/4 c. milk or light cream or white wine

Cover; cook over low heat for 25 minutes or until tender, stirring occasionally. Garnish with chopped parsley & paprika.

Honey-glazed Ham Steak

2 servings

Place in a shallow pan:

- 1 center slice

Brush on ham steak a mixture of:

- 4 T. honey
- 1 T. prepared mustard

Cook in 350° skillet for 1-1/2 minutes per side.

Whole Country Ham

Store in cool, dry area in the paper wrapper it arrived in. Never wrap country ham in plastic except when freezing. If it did not come in a paper wrapper use a brown paper sack and tie it closed to keep out potential vermin. Keep in mind that aging of a country ham sometimes produces a harmless mold, like mellow cheese. To remove mold simply, wash the area with a vinegar and water solution-(equal parts).

Simmering Method

We recommend simmering a country ham since considerable moisture is lost through the curing process. To simmer, remove hock (about 4-5 inches of narrow end of ham), using a kitchen saw or take to a local butcher. Immerse ham in water, sufficient to cover, in a very large kettle such as a canning kettle. Bring liquid nearly to boil; reduce heat and simmer about 18 minutes per pound of ham. (IMPORTANT: DO NOT BOIL) Remove from heat and let stand in cooking liquid until cool enough to handle. Remove ham, slit skin, and peel it off. You may want to score surface stud with cloves and pineapple slices, top with brown sugar and put ham into hot oven (425°) just until bubbly. ONLY BAKE LONG ENOUGH TO HEAT THOROUGHLY. Or wrap ham in foil and chill in refrigerator several hours or overnight. Chilled ham makes slicing easier so prepare the day prior to serving, if possible. When chilled, unwrap and slice. (About 1/4- to 1/3-inch thickness is standard.) Slices may be served cold or can be heated in microwave oven for about 30 seconds. Time varies according to individual ovens. NOTE: OVERCOOKING WILL MAKE COUNTRY HAM TOUGH AND DRY, SO UNLESS YOU PREFER IT THAT WAY, CHECK IT REGULARLY DURING HEATING PROCESS!

**Packaged Country Ham
Slices or Sliced Country
Ham**

Packaged country ham slices are the quickest and easiest way to enjoy that delicious, old-time favorite. Heat heavy iron

turning frequently. Remember that Country Ham is cured and actually only needs to be heated thoroughly. Cook for no more than 2 minutes on each side. Refrigeration is not necessary on vacuum packages until opened. Freeze remaining portion for later use.

DO NOT OVERCOOK

AS IT WILL BECOME HARD AND DRY

HOW TO SLICE A COUNTRY HAM

Often your local butcher will be willing to

slice a whole ham for you.

For first cut, place ham in position shown. Slice parallel to "aitch" bone (you'll get about 12 center slices from most hams). Turn ham over and slice where indicated by lines. Remaining parts are excellent for use in soups, cooking greens, ham salad, green or baked beans, or any recipe that calls for "ham pieces." Once the ham is cut (or if it was purchased pre-sliced) any portion not used within 5 or 6 days can be frozen. Country-cured ham will keep several months this way. (You may use plastic when *freezing* ham.)

**Fully Cooked Boneless
Country Ham**

Refrigerate fully cooked ham until ready to serve. May be served cold, room temperature or slightly warmed. No additional cooking required. See inside recipes for delicious Hors d'oeuvres and other dishes using Harper's Fully Cooked Country Ham.