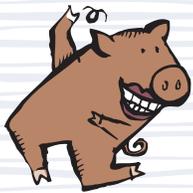
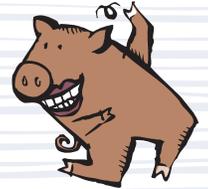


STORING A WHOLE CURED *Zingerman's* HAM



After months of aging at ambient temperatures in Spain, Virginia and elsewhere, hams have pretty much seen it all. Hot in the summer. Cold in the winter. Everything in between. This ham may release some oil moisture during transit. (We call them tears but there's no need to be sad.) Just wipe them dry with a cloth and you can start eating. It is safe.



STORAGE

We sell two different styles of cured ham. Each is delicious, but their storage is different.

BONE-IN HAM

Keep on the counter or in the pantry at room temperature—around 70 degrees Fahrenheit, more or less.

For long-term storage, hang the ham in a muslin or paper bag in the garage, cellar, or a cool closet.

If surface mold forms that's a good thing! Simply wipe it off with a wet towel and a mix of half vinegar, half water.

Cut away any fat that turns yellow or any surfaces that dry out. If you don't serve the whole ham at once, cover the cut section with plastic wrap or wax paper.

BONE-OUT HAM

Keep stored in the plastic packaging below 55 degrees Fahrenheit.

Once opened, wrap the ham tightly in wax or parchment paper and then foil and store in the fridge.

If surface mold forms, follow the same instructions for the bone in ham or cut away any moldy spots with a knife.



If you have any questions or just want to talk ham, give us a call at 1-888-636-8162 or email service@zingermans.com



5 STEPS TO SLICING HAM



1

Use a knife you're comfortable with, as sharp as you can get it.



2

Place the blade to face down the ham and slice away from you.



3

Once you cut through the rind, try to expose as little meat as possible.



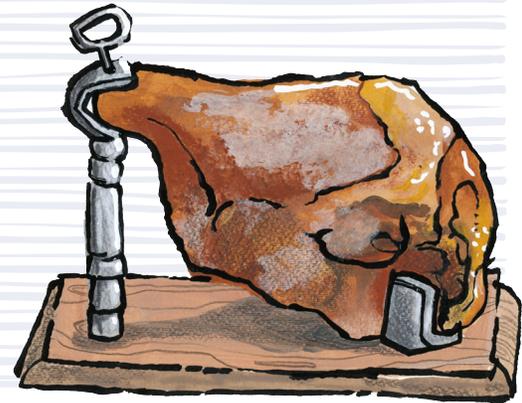
4

Cut in and down to start the slice, then pivot the knife so the pressure is on the heel, the blade edge slightly facing up as you make slight sawing motions lengthening the slice. The upward pressure will keep the slice thin.



5

Hand slicing creates small chips of ham. They're different lengths, different thicknesses, different textures. The name for them in Spanish is virutas, which sounds a lot more impressive than chips.



HAM STAND

Ham stands are often used in Italy and Spain to help steady the ham while slicing. At home you don't need a ham stand to slice but it does help. It also makes quite a statement on the counter.

When using a ham stand orient your ham with the fattest, meatiest part of the ham facing up. When you finally reach the bone, re-orient the ham so the side with the most meat is facing up.

Hams with the bone removed won't fit neatly into the ham stand, but they should be sliced in just the same way on a cutting board.

SERVING

In Spain and Italy, prosciutto and jamón are sliced thin straight off the ham, eaten as is at room temperature. That's how we recommend serving them, too—perhaps with some nuts, cheese, or fruit.