

## **How to cook our Smoked Ham**

Place ham in pan with liquid in bottom (water or juice, etc.) Cover and heat at 325 degrees for 15 minutes per lb. (Try one of our sauce recipes for great taste variations.)

## Raisin Sauce

½ Cup Brown Sugar

2 tbs Cornstarch

1 teas Dry Mustard

1 tbs Vinegar

1 Cup Raisins

¼ teas Grated Lemon Peel

2 tbs Lemon Juice

Mix first three ingredients in a sauce pan. Add vinegar and next three ingredients with 1 & 1/2 cup water. Stir over med heat until thick and bubbly. Serve hot. Makes 2 & 1/2 cups.

## Cherry Sauce

1 Can Cherry Pie Filling                      ½ Light Raisins

In sauce pan heat cherry pie filling and raisins to boiling, stirring occasionally. Remove ham. Add juices from ham baking pan to cherry sauce and bring to a boil. Spoon over ham when serving. Makes 3 cups.

### **Basting Sauce**

1 Cup Brown Sugar

1 Teas Dry Mustard

1 Cup Orange Juice

### **Special Dinner Ham Recipe**

Lay ham on a sheet of aluminum foil large enough to cover completely. Score top of ham in  $\frac{1}{2}$  inch squares. Cover top with pineapple rings holding in place with toothpicks. Stick maraschino cherry in each ring. Make basting sauce and pour over ham. Put  $\frac{1}{2}$  cup raisins on top. Close foil, cook 4 hours at 325. After removing from heat, let sit 15 minutes, open foil and removed pineapple and cherries and set aside. Slice ham and serve with fruit sauce.

### **Ham Loaf**

½ lbs Fresh Ground Pork  
Milk

1 lb Smoked Ground Ham  
2 Eggs

1 Cup Cracker Crumbs   1 Cup  
Salt

### **Ham Loaf Syrup**

1 Cup Brown Sugar  
¾ Cup Water

1 tsp. Mustard

¼ Cup Vinegar

Mix well and shape into loaf. Mix brown sugar and mustard. Add vinegar and water. Boil then pour over loaf. Marinate overnight. Bake covered 3-4 hours at 250 degrees or 1 ½ hours at 425 degrees. (Note, This recipe was given to us by long-time customer, Erlene Prager)

## Standing Rib Roast

8-10 lb Standing Rib Roast      1 tb. Olive Oil                      2 tbs. Salt                      1 tbs.  
Fresh Ground Pepper

Heat oven to 425 degrees. Rub roast with oil, salt, pepper. Set in large roasting pan and place in oven. Roast meat for 15 minutes per lb. Check internal temp of roast after 1 hr, 45 mins using an instant-read thermometer placed in the midsection: 125 degrees = rare, 135 degrees = medium, 155 degrees = well-done. Remove roast from oven when desired internal temp has been reached. Transfer to cutting board and loosely tent with aluminum foil. Do not even think about cutting into it for at least 15 minutes. 30-35 minutes of resting time is better. Once beef has rested, discard foil, slice and serve.

## **Smoked Turkey**

Our smoked turkeys are fully cooked and only need to be reheated. Place in a pan or roaster and add about an inch of water to avoid drying out. Cover and reheat for 2 hours at 250 degrees. Enjoy!

### **Smoked, Fully Cooked Spare Ribs**

Place ribs in pan on a rack with 1 inch water in the bottom. Cover tightly. Cook for about 1 hour at 350 degrees. (Make sure pan does not dry out!) Uncover, add your favorite BBQ sauce, let brown for 15 minutes. Serve.

## How to Prepare Bison

There is no such thing as tough Bison meat, only improperly instructed cooks. You can interchange Bison with almost any beef recipe if a few simple instructions are followed. The golden rule is “do not overcook.” Since Bison meat is so lean, you’re not cooking fat. As a result, it cooks quicker and you are able to cook at a lower temperature.

**ROASTING:** Set oven temperature at 250-275 degrees and use a meat thermometer to check for doneness. At this lower temp your roast should take the same amount of time as beef that is cooked at a higher temperature

**PAN FRYING, PAN BROIL:** High heat only for searing! Then turn down the heat. Remember Bison cooks faster than beef, don’t overcook that steak!

**BRAISING:** After searing, cook low and slow and with plenty of moisture. Since Bison is so lean, you will need to keep moist. Marinate first and baste frequently during cooking.

**BROILING/GRILLING:** Move your rack further away from the heat source. Broil as beef, but shorten the cooking time. Turn steaks a few minutes sooner and check for doneness