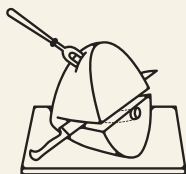


HOW TO CARVE A SHANK HALF HAM

1

With the thicker piece of the meat on top, use a fork to steady the ham and cut along the top of the bone to loosen the boneless meat.



2

Place the meat carved-side down on the cutting board and cut across the grain of the meat in perpendicular slices. Transfer slices to a serving platter.



3

Turn the remaining meat carved-side down and remove large boneless sections. Place boneless sections, as they are removed, on the cutting board and cut in perpendicular slices. By cutting perpendicular slices across the grain of the meat, you will maximize the tenderness of the ham.



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