

Carving your Holiday Ham

Courtesy of City Barbeque



Congratulations on purchasing a City Barbeque Holiday Ham. It is our hope that your family and friends will enjoy the unique southern goodness of this smoked specialty.

To make your experience complete, below are some simple steps to carving the perfect ham. Happy Holidays!

Rick Malir
President and Co-founder



Step 1

Let ham cool or rest for 45 minutes before beginning. Securely place ham on cutting board.



Step 2

Hold ham and carefully slice a small portion from the thin side of the ham as shown. This side will now become your base.



Step 3

With the freshly cut side now serving as your base, begin making vertical slices to the leg bone as shown.



Step 4

Next, make a horizontal cut along the bone.



Step 5

Transfer slices to a serving platter and enjoy!