



# Farmland Bolo Ham

A new house favorite



\*Product is fully cooked and ships fresh.

## Menuing Ideas

Farmland Bolo Ham works perfectly in a traditional setting served with a choice of fresh mango salsa or honey bourbon glaze. The Bolo ham is also great for creating a Tuscan-Style Bolo Ham & Cheese Sandwich with thin slices of ham, topped with roasted asparagus, red peppers and fontina cheese on toasted Italian bread. Or try a Cuban sandwich by thinly slicing the ham and piling it on ciabatta bread with mustard, Swiss cheese and dill pickles. Heat it on a grill and serve warm.



# Farmland Bolo Ham

A new twist on an old favorite

Slowly hickory smoked and specialty cured, new Farmland Bolo Ham will make a delicious addition to any menu. Totally boneless, and cut from whole muscles to ensure excellent texture and taste, our new Bolo Ham will be sure to please the eye and the appetite.

## Features

- Hickory hardwood smoked
- Totally boneless
- Only whole muscles are used
- Special Farmland cure

## Benefits

- No liquid smoke
- No waste from the bone, 100% yield
- Excellent texture and taste
- Distinct smoky and sweet flavor

## Product Specifications

Description	Item Code	Case Pack	Average Case Wt.	Case Dimensions (L x W x H)	Case Cube	Tare	Pallet
Bolo Ham, H & W	70247 192380	1 pc.	13 lb.	11.875 x 9.375 x 8.750	0.564	1.00	14 x 6

## Cooking Instructions

### Convection Oven:

1. Heat oven to 300°F. Remove Bolo Ham from packaging and place on rack in 4-inch-deep baking pan.
2. Pour 6 cups water into bottom of pan. Cover ham with parchment paper, then seal tightly with aluminum foil.
3. Bake approximately 15 to 20 minutes per pound, until internal temperature reaches 140°F.

### Overnight Cooking (Alto Shaam Cook/Hold Oven):

1. Heat oven to 200°F. Remove Bolo Ham from packaging and place on rack in 4-inch-deep baking pan. Pour 6 cups water into bottom of pan. Cover ham loosely with a tent made of aluminum foil.
2. Slow-cook ham 8 to 10 hours, until internal temperature reaches 140°F.

The American farm families of Farmland are proud to bring you their best. We believe you'll taste the farm-to-table difference in everything we make.