



# Farmland Steamship Leg O' Pork

Outstanding pork quality



**Picture depicts fully cooked application; however, product ships frozen, ready to cook.**

## Menuing Ideas

There's a whole lotta shakin' goin' on with the new Farmland Steamship Leg O' Pork produced from All Natural hams. For the diners who demand fuller flavors, try slow-roasting this trendy carver, studding the meat with strongly flavored ingredients such as poblano chiles, garlic cloves or rosemary that will impart flavor to the center of the leg. Try basting the pork with a whiskey and cola sauce, or black cherry and balsamic glaze. And of course, the leg is perfect for any assortment of dry rubs you want to try – just make sure to use dried herbs so they don't burn during the long cooking time.



# Farmland Steamship Leg O' Pork

Serve your customers a slice o' heaven

Generate customer excitement and extra profit, too, with the new Farmland Steamship Leg O' Pork produced from All Natural hams. All Natural ham delivers better marbling, color and water-holding capacity than conventional pork, providing outstanding juicy and tender pork. Each leg is conveniently vacuum-packed to eliminate freezer burn and oxidation while providing you a unique menu offering on demand. Farmland Steamship Leg O' Pork—just the sort of fresh idea you'd expect from Farmland.

## Features

- Lean, well-muscled raw materials
- Individually vacuum-packed
- Unique pork item
- Deep Basted™ with 12% EXTRA TENDER® solution

## Benefits

- Provides consistent and uniform product
- Protects product from freezer burn and oxidation
- An exciting offering to help increase profits
- Improved moisture, tenderness and flavor

## Product Specifications

DESCRIPTION	ITEM CODE	CASE PACK	CASE WT	CASE DIMENSION (L x W x H)	CASE CUBE	TARE	PALLET PATTERN
Steamship Leg O' Pork	70247 165497	1 pc.	20 lb.	15.000 x 13.500 x 6.000	0.794	2.00	6 x 5

## Cooking Instructions

Thaw Steamship Leg O' Pork in refrigerator for 3 to 4 days.

### **DO NOT THAW AT ROOM TEMPERATURE**

**To Roast:** Place Leg O' Pork, fat-side up on wire rack in 2-inch-deep roasting pan. Make several 2-inch-long by 1/8-inch-deep slits in surface of fat. Season as desired. Place in convection oven and turn temperature to 250°F. Roast 4 1/2 to 5 hours until internal temperature reaches 145°F. to 150°F. Let stand 30 to 60 minutes under heat lamp or in warming oven until internal temperature reaches 160°F.

**To Braise:** Place Leg O' Pork, fat-side up on wire rack in 4-inch-deep roasting pan; add water to 1 1/2-inch depth. Make several 2-inch-long by 1/8-inch-deep slits in surface of fat. Season as desired. Cover pork with parchment paper, then loosely cover with aluminum foil. Place in convection oven and turn temperature to 350°F. Braise 3 1/2 to 4 hours until internal temperature reaches 145°F. to 150°F. Let stand 30 to 60 minutes under heat lamp or in warming oven until internal temperature reaches 160°F.

**To Slow Cook:** Make several 2-inch-long by 1/8-inch-deep slits in surface of fat. Season as desired; place Leg O' Pork directly on wire shelves, fat-side up, in Alto Shaam (slow cooking) oven at 250°F. Slow cook for 6 to 6 1/2 hours until internal temperature reaches 145°F. to 150°F. Let stand 30 to 60 minutes under heat lamp or in warming oven until internal temperature reaches 160°F.

**Holding:** Product may be held under heat lamp or in warming oven at 140°F. up to 2 hours after reaching 160°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.