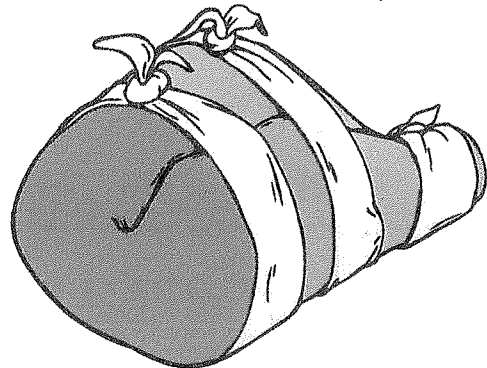
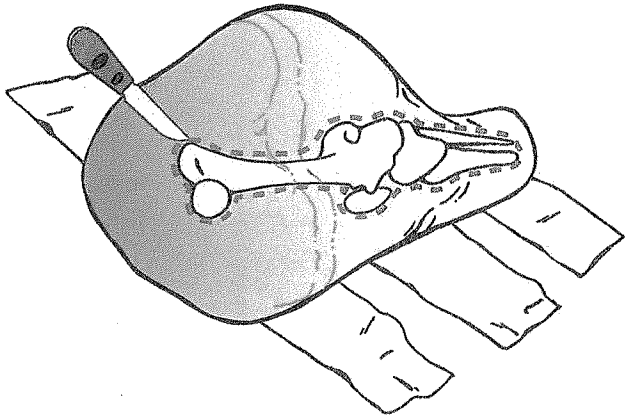
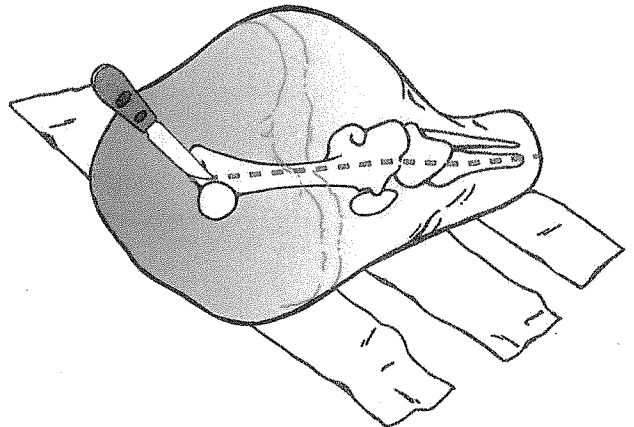
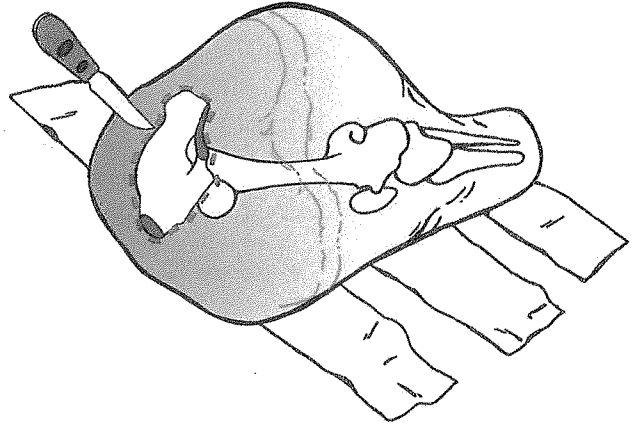


Deboning Tips

1. Use a cutting board with groove around border to collect liquids.
2. Have paper towels ready.
3. Sharp knives needed
 - Skinning knife – rounded point
 - Deboning knife – sharp point
4. Remove skin, fat and debone ham while hot.
5. Use 3 cloth strips to start. Then 3 more to bound meat tighter.

--- Line to cut along



How To Bone Cooked Ham

The ham is easier to slice when the bones are removed while the ham is warm.

Place skinned ham fat-side down on three or four strips of firm, white cloth that is 3 inches wide and long enough to reach around the ham and tie. Do not tie until bone is removed.

- Remove flat aitchbone (pelvis) by scalping around it.
- Use a sharp knife, and, beginning at hock end, cut to bone the length of the ham. Follow bones with point of knife as you cut.
- Loosen meat from bones. Remove bones.
- Tie cloth strips together, pulling ham together as you tie.
- Chill in the refrigerator overnight. Slice very thin, or have the ham sliced by machine.