



Springtime is here and we love Easter! What a great day to get the family together with wonderful food and hide eggs for the kids. Of course at the center of that fabulous meal, you need a fantastic ham and we have the best! Call Marv and have him save you your ham at 303-985-0126...

Happy Easter from our family to yours!

Did You Know?



According to culinary historians, eating ham at Easter dates back to at least the sixth century in Germany. Because pigs were abundant in Northern Europe, farmers slaughtered and hung them in the fall. They were one of the only meats preserved at the time of year, and therefore the only meat ready to eat in the early spring. Early American settlers brought pigs with them to the New World, where the tradition continued.

So what size ham do you need? It's the ultimate faux-pas to leave guests hungry after you serve the main course, so keep these calculations in mind. For boneless ham, it's this: $\frac{1}{2}$ pound x number of people. You'll need a heavier bone-in ham to account for the weight of the bones, so follow this equation: $\frac{3}{4}$ pound x number of people.

Article: Delish.com

Photo Credit: Ethan Calabrese

"Beef Bucks" Only For Newsletter Peeps!



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Holiday Ham With Riesling And Mustard



INGREDIENTS:

- 1 14–16 lb. whole cured, smoked bone-in ham
- 2 cups sweet (Auslese) Riesling, divided
- 2 tablespoons (1/4 stick) unsalted butter
- 1/4 cup finely chopped shallots
- 3 sprigs thyme plus 2 tsp. fresh thyme leaves
- 1/2 cup whole grain mustard
- 1 tablespoon honey
- 1/2 teaspoon freshly ground black pepper
- Small pinch of kosher salt

DIRECTIONS:

Arrange rack in lowest level of oven; preheat to 300°. Leaving fat in tact, remove outer rind from most of ham, leaving a band around the end of the shank bone. Score fat crosswise (do not cut into meat) on top of ham with parallel cuts spaced 1/2" apart. Place ham in a large roasting pan. Boil 1 cup Riesling and 7 cups water in a saucepan for 5 minutes. Pour into bottom of roasting pan. Bake ham, basting with pan juices occasionally, until an instant-read thermometer inserted into the center of the ham registers 110°, 2 1/2–3 hours.

Meanwhile, melt butter in a medium skillet over medium heat. Add shallots and thyme sprigs; cook, stirring often, until shallots are very soft, about 10 minutes. Remove pan from heat; stir in the remaining 1 cup Riesling. Return to stove. Increase heat to medium-high, bring to a simmer, and cook until reduced to 1/4 cup, about 8 minutes. Remove the thyme sprigs and transfer mixture to a food processor. Add thyme leaves, mustard, honey, pepper, and salt. Process until well blended.

Remove pan from oven and increase heat to 350°. Using a pastry brush, spread Riesling mixture over ham. Return pan to oven and bake ham, tenting with foil if browning too quickly, until internal temperature registers 135° and crust is golden brown, 15-30 minutes.

transfer ham to a large platter. Let rest for 30 minutes before carving. Skim fat from pan juices, reheat, and pour juices into a medium pitcher; serve alongside.

Photo Credit: <http://www.bonappetit.com>

Photo Credit: Cedric Angeles