



NAHUNTA PORK CENTER COUNTRY CURED HAMS

NAHUNTA PORK CENTER COUNTRY CURED HAMS are cut and cured the old fashioned way by the Pierce family. Located in a small rural community in eastern North Carolina, the Pierce's process pork products daily.

These pork products have been acclaimed some of the finest found anywhere and we think you will agree.

COOKING SUGGESTIONS

FRIED - Place ham slice in cold, heavy skillet. Cook over medium heat, 2 to 3 minutes on each side. Be careful not to overcook.

STEAM - This method gives a milder flavor. Place the ham slice in the skillet add 1/4 cup water, simmer for one minute, then drain water and fry as directed above.

CHARCOAL GRILLED - Place ham slices over hot coals on charcoal grill. Cook 3 minutes on each side.

BROILED - Pre-heat broiler. Place ham slices on broiler pan and broil 3 minutes on each side.

HAM BISCUITS - As a filling, use ham slices prepared in any one of the above ways.

COUNTRY HAM GRAVY

RED EYE GRAVY - Add a small amount of coffee or water to the ham drippings and simmer.

MILK GRAVY - Add a small amount of shortening to ham drippings, heat, add flour and brown. Stir in milk to desired thickness. Serve over bread or fried ham slices.

BAKING A WHOLE NAHUNTA PORK CENTER COUNTRY CURED HAM

Soak the **NAHUNTA PORK CENTER COUNTRY CURED HAM** overnight in cold water, rinse ham and boil for 2 hours. Remove skin and trim off some of the fat. Score the surface of the ham in diamond shapes. Stud the diamonds with cloves. Add pineapple slices and cherries if desired. Roast in oven at 350 degrees F approximately 15 minutes per pound or until done. Baste frequently while baking with a mixture of brown sugar & pineapple.

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