

How This Rack Works

The Design

When reheating the ham, wrapped in foil (an old Euro trick that keeps the meat from drying out), you need a flat surface that has to be up in the air a bit. Then when you turn up the heat, flip the ham over for glazing and present it to your guests, you need a circled area to hold the butt of the ham so it looks nice on your table. Especially spiral hams, so the slices unwrap nicely. Hence, “Our Favorite Ham & Roast Rack!”



*Heat your ham wrapped in foil,
with the butt of the ham up*



*Glaze and present your ham with
the butt of the ham down*

Cold Presentation

Most hams are already precooked and ready to serve when you get them, especially the ones that come from our farms. They can be served cold right on the ham rack, circle end up and the butt of the ham down as seen above. Angle the ham a little so it has a nice presentation when people are unwinding the ham slices. For a nice presentation, decorate with some pineapple slices cut in half circles and placed around the platter you're serving on. Cut cherry tomatoes in half and place them in the pineapple slices. Sprinkle some diced chives around for green color.

Voila! You have a festive presentation.

*Recommended by
Merle Ellis
"The Butcher"*

Heated Presentation:

Discard all the wrapping that came with the ham. Save the sauce packet. Wrap the entire ham in heavy duty aluminum foil. (Note: Some of our hams come in the aluminum bags already. Pay attention and read the instructions that come with your ham as well. Most suppliers give you good tips.) The aluminum wrap keeps the ham moist during the reheating process. Now, place the ham, with the butt up, on "Our Favorite Ham & Meat Rack." We recommend 250 at 13 minutes per pound. Example: A 9 pound spiral ham will take you little under 2 hours to reheat. Next, take the ham out of the oven, unwrap the foil, turn the ham over and place the ham, with the butt down, into circle area of the rack. Now you're ready for table presentation.

Additional Presentation: If you have the time, it's worth it!

You can go directly to the table now and just decorate the ham. I prefer to glaze my hams with my favorite sauces. Most hams come with glaze/sauce packets. Follow the instructions on the packet that come with your ham. The sauce recipes are usually included there as well. They are generally a brown sugar mix. Spice it up by adding fruit juice, brandy, red/white wine . . . it's all up to your taste to create your perfect glaze/sauce. Our favorite fruit mixes are cherry, apple, raisin, and orange/pineapple. Another one of our favorite additions to the basic brown sugar glaze is to attach pineapple slices to the side of the ham with toothpicks and poke into the ham some whole cloves. Yummy! After brushing the glaze all over the ham, put that ham, uncovered, back into the oven for about 10-15 more minutes at about 375-400. Make sure there is always a little water in the bottom of the roasting pan at this stage to avoid splattering and for heaven's sake, don't use a big broiler pan when your doing a small ham. Use a smaller pan. There should always be no more than 2 inches of space around any roast when roasting and reheating. When I do ham outside on my BBQ I foil wrap my pan so I don't have to clean anything. I hate dishes!



Use the "V" up for cooking your favorite roasts

SPANEK, Inc., P.O. Box 2190, Saratoga, California, USA 95070
Phone: 408-446-3000 www.spanek.com

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