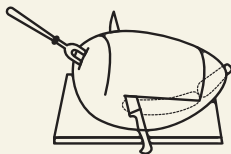


HOW TO CARVE A WHOLE BONE-IN HAM

1

With the shank or lower leg to the carver's right, steady the ham with a fork and cut a few slices from the thin side of the leg.



2

Place the ham on the side where you removed slices. Make perpendicular slices to the leg bone cutting meat across the grain for maximum tenderness.



3

To loosen the slices, cut along the leg bone, removing each slice with a fork.



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