Wilson's Certified Brand Ham
Selected Mild Cured
Baked Wilson’s Certified Ham

One 10 to 12-lb. Wilson’s Certified Ham
1 cup brown sugar
1 cup vinegar

½ teaspoon mustard
2 tablespoons whole cloves

Skin ham and fill fat side full of cloves. Score and sprinkle with mustard and brown sugar. Put in roasting pan in medium hot oven and brown to a golden brown; then cover bottom of pan with one inch of water. Add one cup of vinegar; cover roasting pan tight, so as no steam may escape. Bake in slow oven, 250°, twenty-five minutes to pound, or five hours for a 12-lb. ham. Take off cover last ten minutes to crisp outside. Garnish with sliced pineapple and put in broiler under flame for five minutes to add finishing crispness.

Wilson’s Certified Ham
Au Grautin

Place a thick slice of Certified Ham in a pan. Place several peeled potatoes around the ham. Cover with milk. Bake slowly about forty-five minutes to one hour, or until the potatoes are done, and the milk has evaporated, leaving a light brown skin over all. This skin gives a mellow, delicious cheesy flavor to both ham and potatoes.
Baked Wilson’s Certified Ham

Recipe No. 2

One 10 to 12-lb. Wilson’s Certified Ham

1 cup brown sugar
1 1/2 teaspoons mustard
2 tablespoons flour
3 tablespoons vinegar
2 tablespoons whole cloves

Cover ham with cold water and bring to boil; turn gas very low, and simmer—not boil—15 minutes to the pound. Remove skin from ham and cover with a paste made of brown sugar, mustard, flour, and vinegar. Dot with cloves. Bake in slow oven, 250°, for about an hour.

Wilson’s Certified Ham and Vegetables

Select a Certified Ham shank, leave the skin on. Place in cold water, bring slowly to the boiling point, simmer 30 minutes to the pound. About 30 to 40 minutes before the ham is cooked, add fresh vegetables of your own selection.
There is real economy in buying a whole or half Wilson’s Certified Ham. Bake the entire ham, or bake the end—broil the center—or boil the shank. In this way the entire ham is used advantageously and a whole ham costs much less than ham bought by the slice. Certified Hams are mildly cured, tasty, delightfully flavored, and rich in nourishment. No par boiling is necessary.

See recipes inside