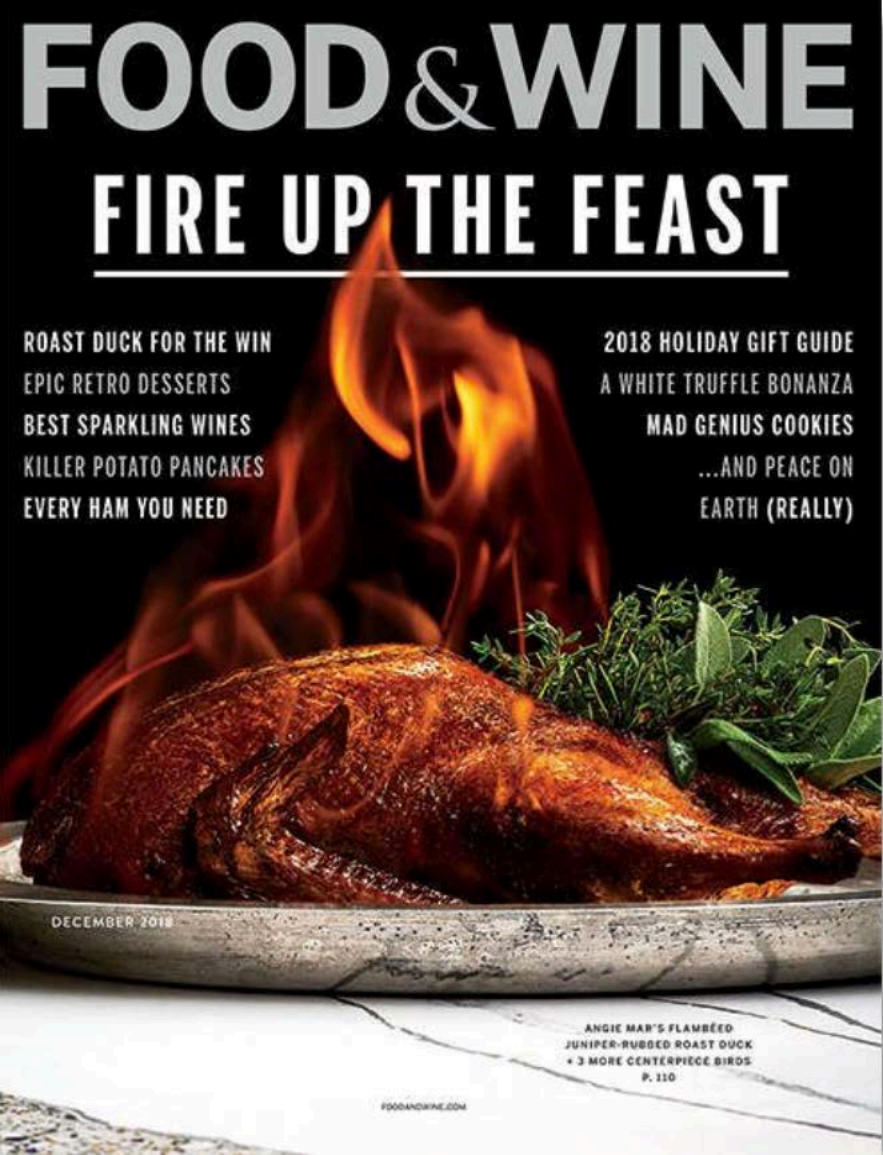


FOOD & WINE

FIRE UP THE FEAST

ROAST DUCK FOR THE WIN
EPIC RETRO DESSERTS
BEST SPARKLING WINES
KILLER POTATO PANCAKES
EVERY HAM YOU NEED

2018 HOLIDAY GIFT GUIDE
A WHITE TRUFFLE BONANZA
MAD GENIUS COOKIES
...AND PEACE ON
EARTH (REALLY)



DECEMBER 2018

ANGIE MAR'S FLAMBÉD
JUNIPER-RUBBED ROAST DUCK
+ 3 MORE CENTERPIECE BIRDS
P. 110

COUNTRY HAM 101

SMOKED AND AGED up to three years, with a rich, salty, concentrated flavor, country ham is America's answer to prosciutto. "Country ham is one of my favorite ingredients to cook with," says chef Matt Bolus of The 404 Kitchen in Nashville. At his restaurant, Bolus serves trout wrapped in thin slices of country ham over potatoes and chow-chow. At home, he shaves country ham for charcuterie boards, sandwiches, and old-school redeye gravy. For the holidays, he'll set the ham out on the counter for guests to slice themselves. The best country hams are sold as whole legs—for our favorites, see p. 36. Here's how to prep, trim, and thinly slice your country ham like a pro. —MADDY SWITZER-LAMMÉ

BEST SLICING TOOLS



The adjustable **La Quercia Ham Stand** secures country hams of all sizes. (\$300; zingermans.com)



The long, flexible **Arcos Regia Spanish Ham Slicing Knife** lets you cut paper-thin slices. (\$62; amazon.com)



1

2

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PREP THE HAM

Unwrap the ham (aged country hams typically come wrapped in breathable cloth or paper wrappings), and gently wipe away any mold, dust, or salt with a clean, damp towel. For stubborn mold, remove with a stiff brush or trim off with a sharp knife.

TRIM SKIN AND FAT

Secure ham to stand. Using a ham slicing knife or other thin, sharp blade, remove and discard thin strips of skin and brown fat to expose a section of white fat. Remove a thin layer of white fat (reserve for another use, such as rendering to cook potatoes) until a 4- to 6-inch rectangle of rosy, marbled ham is visible.

SLICE

With the knife flat against the meat, use an even sawing motion to cut paper-thin slices of ham. Repeat to remove desired amount of ham. When finished, wrap exposed meat and fat with plastic wrap. Refrigerate when not in use. Continue to remove skin and fat as needed to access meat. Ham can be stored in the refrigerator up to 1 month.