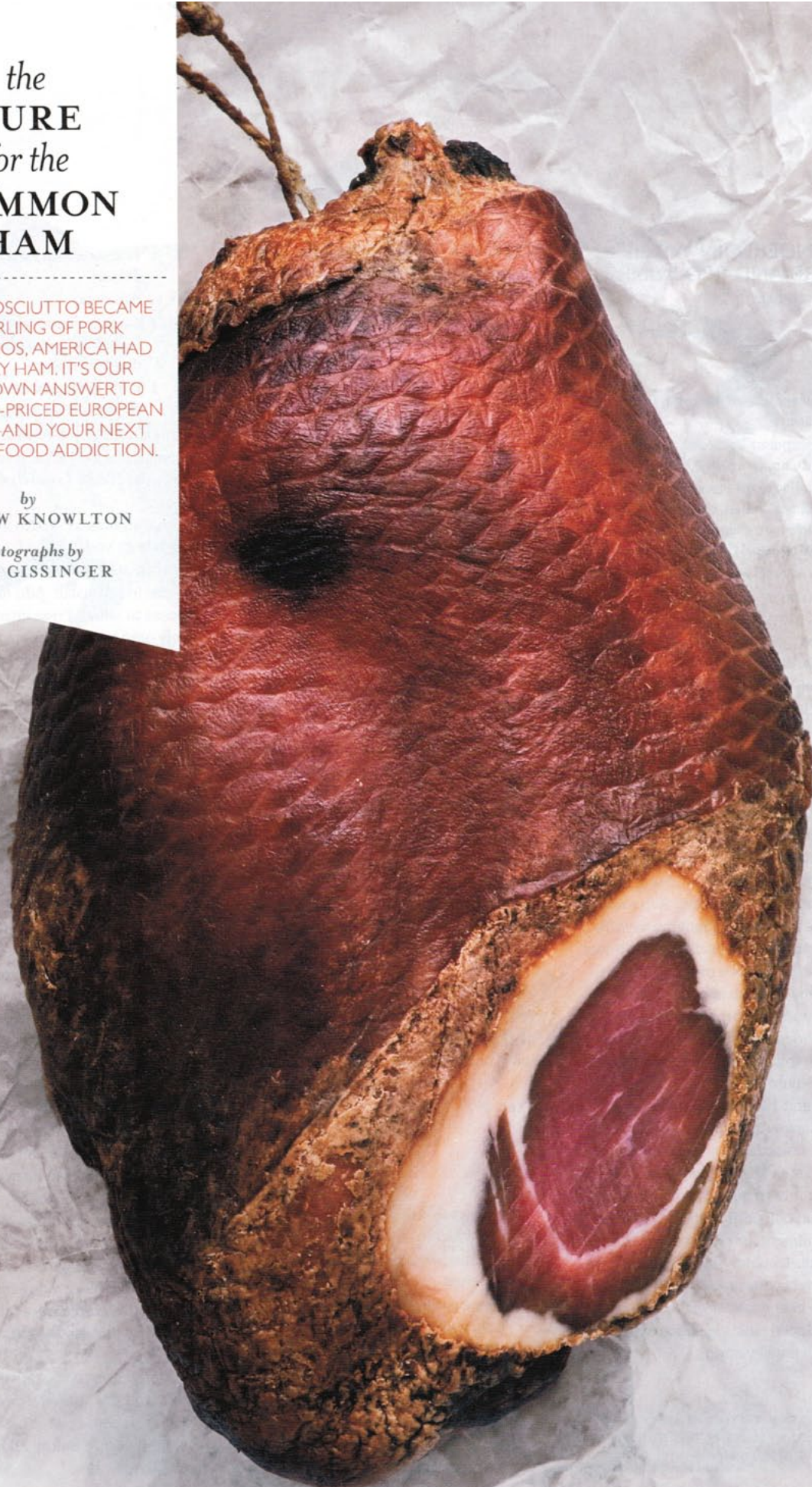


the
CURE
for the
COMMON
HAM

BEFORE PROSCIUTTO BECAME THE DARLING OF PORK AFICIONADOS, AMERICA HAD COUNTRY HAM. IT'S OUR HOMETOWN ANSWER TO THOSE HIGH-PRICED EUROPEAN IMPORTS—AND YOUR NEXT ARTISANAL FOOD ADDICTION.

by
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photographs by
HANS GISSINGER



FOOD STYLING BY VICTORIA GRANOFF. PROP. STYLING BY JOCELYNE BEAUDOIN

BEFORE COUNTRY WAS COOL

The only similarity between southern country ham and the stuff in the deli case is that they both come from a pig. To southerners and pork devotees, country ham is legendary: an exquisite dry-cured artisanal meat rivaling prosciutto in its rosy-hued perfection. While you can still buy uncooked country hams, it's easiest to get a precooked one—and no less delicious. Sure, a traditional southern breakfast of country ham fried in lard is tough to beat, but you can slice the ham thin and one-up the traditional Easter entrée, or make like a chef and serve it charcuterie-style, with a selection of cheeses, pickled vegetables, and some Redeye Mayonnaise (see recipe below).

Broadbent's

The ideal biscuit ham—not too dry, not too moist—ready for serving. Cooked Country Ham, 8 to 9 pounds, \$67
broadbenthams.com

Father's Country Hams

Super-sweet and salty. Cooked Whole Country Ham, 8 to 9 pounds, \$79
fatherscountryhams.com

Benton's Smoky Mountain Country Hams

Allan Benton's hams have a campfire smokiness. Aged Whole Country Ham (uncooked), 15 pounds, \$67
bentonshams.com

S. Wallace Edwards & Sons

A classic briny country ham. Cooked Bone-In Wigwam Ham, 13 to 14 pounds, \$120
virginiatradsitions.com

Colonel Bill Newsom's

Prosciutto-like perfection. Cooked Aged Kentucky Country Ham, 15 to 16 pounds, \$111
newsomscountryham.com

ON THE SIDE • REDEYE MAYONNAISE

At Momofuku Ssäm Bar in New York, chef David Chang serves a selection of uncooked (but cured and smoked) country hams with this redeye-gravy-inspired mayonnaise. Stir ½ teaspoon instant coffee powder into 1 teaspoon water until combined. Mix with ¼ cup mayonnaise and ¼ teaspoon sriracha hot sauce. Stir; season to taste. ■