



# Product and Pricing List

(Updated 12/11/2017)

"Smoking the competition 1 slab at time"

To place an order please call Chris at 414-628-4132 or send an Email to [chris@artasnmeats.com](mailto:chris@artasnmeats.com)

## All Natural Smoked Hams

All of our hams are made from lean USDA Grade 1 hams and are federally inspected to ensure each ham meets our strict quality standards. Our Hickory Smoked Hams go through a carefully monitored cure process. They are then slowly cooked with natural hickory smoke (no liquid smoke is added) to result in a very tender, juicy and delicious ham that is fully cooked and ready to serve. Each ham is then vacuum packaged by our state-of-the-art packaging equipment to capture the freshness, wholesomeness and flavor.

### Hickory Smoked Skinless Shankless

Whole or Half Ham    13-15 lbs Bone-in    Whole or Half \$3.79 lb

One of our most popular hams. We start with the finest and freshest hams available. We hand trim the hams and mildly cure with the finest ingredients. We keep the bone in to retain all the natural succulence. No excess water is ever added to artificially moisten our premium hams. Terrific as a main course, on a buffet or for sandwiches.

Servings: Dinner setting: 24-30 people and Buffet setting: 36-45 people

Hickory Smoked Pit Ham	9-10 lbs Boneless (whole)	\$4.29 lb
	5-6 lbs Boneless (half)	\$3.99 lb

Just as delicious as our bone-in ham, our pit ham is boneless and hickory smoked the old fashioned way. Our pit ham is fully cooked and ready to serve hot or cold. Flavorful, tender, juicy, completely skinned and trimmed of excess fat. They are a great time-saver for the dinner table, lunchtime or party time. Whole Servings: Dinner setting: 16-20 people and Buffet setting: 24-30 people