



Ham Cooking Instructions

Bone-in Ham Re-heating Instructions

(Ham is fully cooked)

Heat oven to 275°F.

- Remove all packaging materials including the clear “button” on bone-in Ham.
- Place ham in shallow roasting pan.
 - Bone-In ½ Ham ~ Place HAM FACE vertically in pan.
- Cover with aluminum foil.
- Bake at 275°F for approximately 15 - 18 minutes per pound until heated through. **DO NOT OVERHEAT!**
 - Optimum ham temperature should be 135 to 145°F internal temperature after re-heating.
- Remove ham from oven; let stand, covered, for 5 – 10 minutes before serving.

| WEIGHT | APPROX BAKE TIME | SERVINGS |
|------------|------------------|----------|
| 7 to 8 lbs | 2 Hours | 12 to 16 |

Boneless Ham Re-heating Instructions

(Ham is fully cooked)

Heat oven to 275°F.

- Remove all packaging materials
- Place ham in shallow roasting pan.
 - Boneless Whole Ham ~ Place in pan.
 - Boneless ½ Ham ~ Place FLAT SIDE down in pan.
- Cover with aluminum foil.
- Bake at 275°F for approximately 15 - 18 minutes per pound until heated through. **DO NOT OVERHEAT!**
 - Optimum ham temperature should be 135 to 145°F internal temperature after re-heating.
- Remove ham from oven; let stand, covered, for 5 – 10 minutes before serving.

| WEIGHT | APPROX BAKE TIME | SERVINGS |
|--------------------|------------------|----------|
| 3 1/2 to 4 1/2 lbs | 1 Hour | 6 to 8 |