



EASTER HAM HEATING INSTRUCTIONS

Instructions to reheat your Old-Fashioned Smoked Ham:

This ham is fully cooked.

It is made the old-fashioned way with no water or solutions added.

Remember you are only re heating! Overheating may result in drying out the ham.

*Pre heat oven to 325° F.

*Place the ham fat side up in a large pan or roaster with a bit of water at the bottom.

*Tent the pan with aluminum foil or a cover.

*Reheat the ham for 10-15 minutes per pound.

*Uncover the ham to check on progress the last 15 minutes.

*Serve & enjoy!