



COOKING INSTRUCTIONS

HOW TO PREPARE YOUR FAVORITE STOLTZFUS MEATS HOLIDAY CLASSICS

HAM

Remove from packaging and place in baking pan. Add approximately 1/2 inch of water to the bottom of the pan and cover with a lid or foil. Place in oven preheated to 300 ° F. Heat 18-20 minutes per pound. Smaller hams may take longer per pound. Cooking instructions are the same for bone-in and boneless hams.

Grandma Stoltzfus' secret for a more flavorful gravy: Roast ham for an additional 1 1/2 - 2 hours

Internal temperature: 140 ° F or higher

TURKEY

Remove from packaging and place in baking pan. Cover with a lid or foil. Place in oven preheated to 350 ° F.

FRESH

Less than 16 pounds:
18-20 minutes per pound
More than 16 pounds:
15-18 minutes per pound
Ovens vary and times are
approximate.

SMOKED

Heat 1 hour for every 3 pounds.
Ovens vary and times are
approximate.

Internal temperature: 165 ° F or higher

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