



MERRY CHRISTMAS!

Your ham is fully cooked and can be eaten right away - either warm or cold!

**Keep ham refrigerated until ready to eat.*

To Serve Ham Room Temp:

Our favorite way to serve smoked ham is at room temp, simple because it prevents your ham from drying out and tastes just as delicious! To serve your ham at room temp, allow it to sit at room temperature for at least 60-90 minutes, then slice and serve... DELICIOUS!

To Serve Ham Warm:

Make sure to take the chill off the ham by allowing it to set at room temperature for at least 60 minutes before heating. Place ham in a roasting pan or casserole dish cut-side-down. Add a few tablespoons of liquid (apple juice, water, Coca-Cola, etc.) and wrap top of pan in aluminum foil. Bake in a preheated 300F oven or grill for 40-50 minutes, or until a meat thermometer registers 135F. Remove from oven or grill and let sit for 10-20 minutes before serving. **DON'T OVERCOOK** or ham will be dry.



MERRY CHRISTMAS!

Your ham is fully cooked and can be eaten right away - either warm or cold!

**Keep ham refrigerated until ready to eat.*

To Serve Ham Room Temp:

Our favorite way to serve smoked ham is at room temp, simple because it prevents your ham from drying out and tastes just as delicious! To serve your ham at room temp, allow it to sit at room temperature for at least 60-90 minutes, then slice and serve... DELICIOUS!

To Serve Ham Warm:

Make sure to take the chill off the ham by allowing it to set at room temperature for at least 60 minutes before heating. Place ham in a roasting pan or casserole dish cut-side-down. Add a few tablespoons of liquid (apple juice, water, Coca-Cola, etc.) and wrap top of pan in aluminum foil. Bake in a preheated 300F oven or grill for 40-50 minutes, or until a meat thermometer registers 135F. Remove from oven or grill and let sit for 10-20 minutes before serving. **DON'T OVERCOOK** or ham will be dry.