

Warming instructions for Bone-In Ham

- 1 – Set oven to 325 degrees
- 2 – Open up the foil wrap on the ham and lightly dust with the glaze pack – usually use ½ the pack
- 3 – Wrap foil back over the ham
- 4 – Set the ham in a roaster pan and cover with another layer of foil
- 5 – Warm for 1 ¼ to 1 ½ hours. It will vary depending on your oven
- 6 – Use a meat thermometer and remove the ham when it reaches 135 degrees
- 7 – Remember, we are warming the ham, not cooking the ham
- 8 – Open up both layers of foil and let sit for 15 min
- 9 – Remove ham from the juices and slice

Let me know if you have any further questions. Thanks again for purchasing our ham.

Thanks,
Jim Reis
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