

Tiefenthaler's Award Winning Bone In Smoke & Cured Ham

Ingredients:

Tiefenthaler's Award Winning
Smoked & Cured Bone In Ham
Thawed—Not frozen



Fruit Glaze:

1/2 cup Raspberry Jam
1/4 cup corn syrup

Glazing is a great way to add flavor to a ham. Glazing should be done 30 minutes before ham is ready to serve. Remove the pan from oven and brush glaze on ham. After you have glazed the ham, return it to oven for the last 30 minutes. Other glazes to try:

1/2 cup brown sugar with 1/2 cup honey
1/2 cup maple syrup with 1/2 cup brown sugar

Method for Heating Instructions:

Pre—heat oven to 300°.

This ham is fully cooked and all that needs done is to heat it up or you can eat it cold. Place thawed ham (if you have a cut side put that side down) in a shallow roasting pan and cover loosely with aluminum foil. You may add 1 cup of water to pan if desired. Roast until internal temperature of meat reaches 140°.

Cooking time estimate :

Whole Bone In Ham—15 to 18 minutes/pound

1/2 ham—18 to 20 minutes per pound

Note: Start with meat at refrigerated temperature. Remove the ham from the oven when it reaches 5° to 10°F below the desired doneness; the temperature will continue to rise as the meat stands.

