

HAM BAKING INSTRUCTIONS

2 1/2 lb.	1 hr. 40 min.	11 lb.	3 hr. 40 min.
3 lb.	1 hr. 45 min.	12 lb.	4 hr.
4 lb.	1 hr. 50 min.	13 lb.	4 hr. 20 min.
5 lb.	2 hr.	14 lb.	4 hr. 40 min.
6 lb.	2 hr. 10 min.	15 lb.	5 hr.
7 lb.	2 hr. 20 min.	16 lb.	5 hr. 20 min.
8 lb.	2 hr. 40 min.	17 lb.	5 hr. 40 min.
9 lb.	3 hr. min.	18 lb.	6 hr. min.
10 lb.	3 hr. 20 min.	19 lb.	6 hr. 20 min.

Oven temperatures vary — times are approximate.

OVEN Remove ham from wrapping and/or net. Place in a baking dish, face down if cut. Add approximately 1/2 inch of water in the pan. Put into 300° preheated oven. Bake 20 minutes per pound or until internal temperature is at least 140°. Smaller pieces take longer per pound.

CROCK-POT Remove ham from wrapping and/or net. Place in crock-pot, face down if cut in approximately 1 inch of water. If desired add 1/2 cup of your favorite fruit juice half way into the cooking time. Cook 1 hour per pound on low 40 minutes per pound on high. Until internal temperature is at least 140°F. A longer cook time will give you a more tender ham.

– CALCULATE ABOUT 1/2 LB. OF HAM PER ADULT SERVING –

BONE-IN HAM

Traditional ham with bone • marbling and bone creates a delicious ham broth.

HALVES, 7-9 LB. | WHOLE, 14-19 LB.

OLD FASHIONED BONE-REMOVED HAM

Traditional ham w/ bone removed. Marbling throughout provides added flavor.

HALVES, 5-7 LB. | WHOLE, 10-14 LB.

BONELESS HAM - 96% LEAN

Fully trimmed to be 96% lean • no water added - packed in natural juices.

NUGGET 2 - 3 LB. | BABY 5 - 6 LB. | WHOLE 9 - 11 LB.

GLAZE IDEAS:

We have a variety of prepared glazes for your convenience or try one of these recipes. Ground cloves can be added to any recipe.

1/2 cup maple syrup
1/2 cup dijon mustard

Mix and spread over the ham. Baste 2 to 4 times during baking. Mixture will be thin and will tend to run off. Extra glaze can be used when serving.

3/4 cup peach jam
1/4 cup dijon mustard

Mix and spread over the ham. Mixture should be thick enough to adhere well to the surface. If the surface browns too much, cover with foil.

1 cup crushed cranberry sauce
1/4 cup finely diced onions
1 tablespoon dijon mustard

Mix and spread over the ham.

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