

The Elegant Farmer

CIDERBAKED[®] BONELESS HAM

REHEAT GUIDELINES



325°



15 min/lb

OR



130°

To serve warm, preheat oven to 325° F. Place your whole or half ham on a rack inside a deep cooking pan with 1 cup of water in the pan. Tightly cover ham with tin foil and heat for about 15 minutes per pound, or until cooked to an internal temperature of 130° F. Do not overheat. Top with your favorite additions, such as our Elegant Farmer Apple Cider Syrup Ham Baste, prior to putting in the oven.

If you already have sliced ham, simply follow the above instructions, but put the sliced ham directly in the pan. (Please note that this may cook faster than a whole or half ham).

QUESTIONS: Please call The Elegant Farmer at 262-363-6770. Daily from 9am-6pm. ENJOY!