



WHOLE HAMS

Our Hams are fully cooked in the smokehouse.

To reheat ham, we recommend that you heat in water and then brown in the oven.

Place Ham in a large stockpot and cover with cold water.

Add one small onion, two cloves of garlic and a stalk of celery.

Cook over low flame (simmer) for approximately 2 hours or to an internal temperature of 130 degrees.

Place ham in a roasting pan.

Rub a generous amount of brown sugar on top and sides of ham.

Place pineapple slices on top. Add juice from pineapple slices along with 1/2 cup of water to the bottom of the pan to prevent the melting sugar from burning on the bottom of the pan.

Place in oven on 400 degrees or under broiler, and watch closely, until desired browning is reached.

Thank you for purchasing our Ham - We hope that you enjoy it!