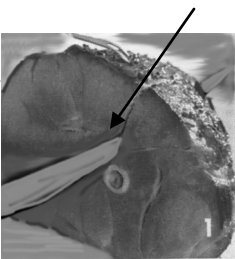




## BAKING & RE-HEATING SPIRAL HAMS

( 7 - 10 LB. SPIRAL HAM)

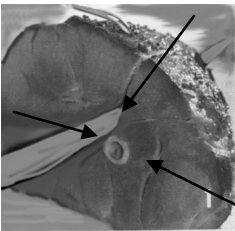
1. PREHEAT OVEN TO 350\*
2. PLACE HAM IN LARGE OVEN PROOF PAN
3. HEAT FOR 30 MINUTES (HAM IS PRE-COOKED)
4. HEAT GLAZE ON STOVE TOP UNTIL IT TURNS TO LIQUID.
5. COAT HAM WITH GLAZE AND RETURN TO OVEN FOR 5 MINUTES
6. GARNISH WITH PINEAPPLES & CHERRIES



(A)

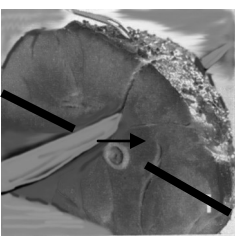
### SLICING HOT SPIRAL HAMS

THE SPIRAL HAM IS PRESLICED AROUND THE BONE, TO CARVE MEAT OFF THE BONE AND SERVE, MAKE A VERTICAL CUT AS SHOWN IN A, GOING ALL THE WAY TO THE BONE. FOLLOWING THE ARROWS, MAKE 1 OR 2 MORE CUTS AS NEEDED (B).



(B)

INSERT KNIFE TO PASS ALONG TOP SIDE OF THE BONE AS SHOWN IN C. THIS WILL FREE THE MEAT FROM THE BONE. PLACE CUT SIDE DOWN ON A CUTTING BOARD, AND SLICE COMPLETELY THROUGH MEAT TO SEPARATE SLICES IF NECESSARY.



(C)

ARRANGE HAM SLICES ON A SERVING PLATTER. GARNISH WITH PINEAPPLE & CHERRIES. LADLE HAM GLAZE SPARINGLY OVER SLICES. AS YOU REACH THE END OF THE HAM, THERE MAY BE A SMALL SECTION WHICH IS NOT PRE-SLICED. CARVE THIS MEAT OFF THE BONE AND SLICE ON A CUTTING BOARD.



### \* SPIRAL HAM PLATTERED

OUR SPIRAL HAMS MAY BE ORDERED SLICED AND ARRANGED ON A PLATTER FOR YOUR SERVING EASE.