TISCHLER'S MARKET Meat | Seafood | Deli

Choice & Prime Steaks, No Growth Hormones, No Antibiotics

CARANDO SPIRAL HAMS

Carando Spiral Sliced Hams are fully cooked and are delicious served cold. If you would like to serve the ham warmed and/or glazed, follow the instructions below.

WARMING THE HAM

- 1. Pre-heat oven to 275°F
- 2. Remove all packing materials, including the clear "button" on bone of ham
- 3. Place ham in shallow roasting pan and cover with aluminum foil (NOTE: Half hams should be booked flat/face side down and whole hams should be cooked fat side up)
- 4. Bake ham for approximately 15 minutes per pound

 For half hams at 7-9 lbs., bake ~ 2 hours

 For whole hams at 14-18 lbs., bake ~ 3.5 hours

 *If desired, skip step #5 below and continue to glazing instructions
- 5. Remove ham from oven and let it sit covered for 20-30 minutes before serving

GLAZING THE HAM

- 1. Remove ham from oven and increase oven temperature to 425°F
- 2. Brush prepared glaze over ham and in-between slices
- 3. Bake ham uncovered for another 8-10 minutes
- 4. Remove ham from oven and enjoy!