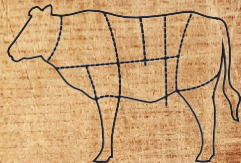


# Guide to Reheating Ham



What type of ham do you have?	Instructions
<b>Triple M Ham</b>	Preheat oven to 350° F. Remove ham from packaging and place flat side down in a roasting pan. Cover with foil and bake 9-11 minutes per pound. Let it rest, covered, for 15 minutes before serving.
<b>Buddaball Boneless or Bone-In Ham</b>	Preheat oven to 325° F. Remove ham from packaging. Place ham in a roasting pan flat side up, with ½ cup of water. Cover with foil and bake 10-12 minutes per pound. For boneless ham, reduce time to 8-10 min/lb.
<b>Carvemaster Ham</b>	<p>Convection Oven: Heat oven to 350°F. Remove ham from packaging and place on rack in 2-inch deep baking pan. Cover ham with foil and bake approximately 10 min/lb, until internal temperature reaches 130°F. Remove ham from oven. Let stand, covered, 15-20 mins before slicing.</p> <p>Slow Cooking: Heat oven to 250°F. Remove ham from package and place on rack in 2-inch deep baking pan. Cover ham with foil and slow cook 2-3 hours.</p> <p><b>Glazing Ham:</b> During last 20 mins of baking, remove foil. Brush desired amount of glaze onto surface of ham and continue baking until time is done.</p>

