

THE FARMER'S RAIL

HICKORY SMOKED HAM WARMING INSTRUCTIONS

- Your ham is already fully cooked from the smoking process. It can be enjoyed cold or reheated.
- To warm your ham, pre heat your oven to 325F.
- Add a cup of apple cider, stock, or water to the bottom of your baking dish.
- Cover your ham with foil. Place in your preheated oven and warm for 8-10 minutes per pound.
- If you're adding a glaze, remove the ham halfway through the warming time.
- Add glaze and return the ham to the oven uncovered. Baste every 10 minutes.
- Remove ham from oven, slice, and devour! Make sure to pour the remaining glaze on top of the sliced ham.