

T&D Ham
Cooking Instructions

T&D Smoked Hams are fully cooked. Preheat oven to 400 degrees. Wrap thawed ham tightly in foil.

Place in a shallow pan and place in preheated oven and reduce heat to 325 degrees. Heat for 1 ½ to 2 ½ hours until ham is heated through. If desired baste ham every 15 minutes for the last 30 minutes of cooking.

Remove from oven, cover top of ham with foil, and let stand for 30 minutes. Slice and enjoy.