



ASSEMBLY INSTRUCTIONS

SWEET SLICE BONELESS SMOKED HAM

TO PREP:

- Remove ham from packaging and lightly score with a sharp knife.
- Place in roasting pan and add 1/2 cup of water.
- Put a thin layer of Brown Sugar and Spice Glaze on entire surface of the ham.
If already glazed, skip ahead to the warming steps.

WARMING INSTRUCTIONS:

Preheat oven to 325°F.

Tent the ham with aluminium foil, sealing edges tightly to the pan.

Bake ham for 15 minutes per pound.

Remove ham 15 minutes before it finishes baking.

Remove foil and apply additional glaze, if desired.

Raise oven temperature to 425°F. Bake uncovered for remaining 15 minutes.

Allow ham to cool, slice, and serve.

Boar's  Head