



- Pre-heat oven to 350°F.
- Place smoked ham in roasting pan with a cup of water. Add more water if some evaporates to keep moisture in the pan.
- Optional: You can place sliced pineapples, cherries and sprinkle light brown sugar on ham prior to roasting. Pineapple juice may be poured onto the ham before covering the entire ham with heavy duty aluminum foil.
- The ham is fully cooked, but should be warmed internally to 145°F before serving. For example, a 20 lb. whole ham will take approximately 2 hours until done.
- When finished roasting, set ham aside to rest for 15 minutes before slicing.

You may call me at any time if you have any questions. We guarantee you, your family and friends will enjoy our Old-Fashioned Hickory Smoked Ham.

*Enjoy your dinner gathering with family and friends!*

- Nello Loiacono