

How to Cook Your Ham According to the Maker, Smoking Goose

Your ham isn't cured, but it's fully cooked! Here's how to heat it up to serve:

1. Store Ham in the fridge, remove and set on counter for one hour before heating.
2. Preheat oven to 325° F.
3. Remove ham from packaging and place in shallow roasting pan on the oven's roasting rack
4. Cover the bottom of the pan with water (or stock, wine, cider, soda, etc).
5. Cover the pan and ham tightly with foil and bake for approximately 12 minutes per pound. You want the internal temperature of ham to be 150° F. Use a thermometer to figure it out.
6. Optional: if you wish to apply a glaze (not included or required) remove the ham from the oven with about 30 minutes of cooking time left. Baste with your favorite glaze and return to oven uncovered. Repeat basting several times in the remaining 30 minutes.
7. Remove ham from oven and cover. Allow the ham to rest for 15 minutes before slicing and serving.

