



Reheating Instructions

*Items are fully cooked, packed cold and may require reheating as directed. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of temperature, container size, type and quantity of food or other variables. **PLEASE REMOVE ALL LABELS BEFORE PLACING IN OVEN!***

Double Smoked Spiral Ham

Approximate Reheat Time 30 minutes to 2.5 hours (depending on amount)

1. Preheat oven to 325°
2. Place shallow pan filled with 1 inch of water on the bottom rack. This creates some moisture in your oven to eliminate the dry-out-effect
3. Heat the ham until it reaches an internal temperature of 165°
4. Once to temperature remove and serve

Note: The ham may be consumed cold as it is fully cooked
CHEFS TIP: Save the bone for some amazing soup. If you want our split pea recipe, we are more than happy to share. Hit our chef up: Jeremy@pecospit.com