

MASH'S 40% LESS FAT SMOKED HAM (BUTT or SHANK)

Cooking Instructions: Oven: Preheat oven to 350°F. Remove packaging from ham. Place ham, fat side up, in a 2-inch deep roasting pan. Add 1 cup of water to pan. Cover pan tightly with foil. Roast until meat thermometer inserted into thickest portion of ham, not touching the bone, reads 148°F (approximately 18-22 minutes per pound). Allow ham to rest 5 minutes before carving.



Prepared with Pride!