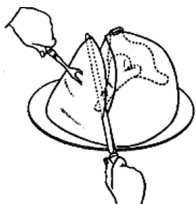
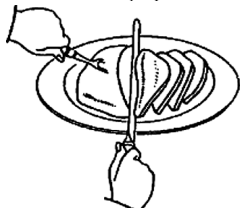


## MASH'S BROWN SUGAR CURED SMOKED HAM-FULL BUTT HALF

Cooking Instructions: 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 17-20 minutes per pound). Allow ham to rest 5 minutes before carving.



Place pre-cut side of ham down on the cutting board. Carve along the bone to remove boneless section of meat.



Slice boneless section across the grain and transfer to a serving platter.



To carve the remaining meat from the bone, insert fork into meat next to bone and make horizontal slices as shown. Transfer slices to serving platter.



*Prepared with Pride!*