

Cooking Suggestions for Your Ham

Bone-In Smoked Hams

All of our hams are individually hand cured with no water added and smoked naturally in our wood burning smoke houses for the fullest and richest smoked flavor possible. In order to preserve the ham's flavor while cooking, it is important to not over-cook. We suggest 10 minutes per pound for your cooking time at a 325-350 degree oven. If roasting a cut half of ham, place the cut side face down directly onto the roasting pan. Add 1/4 cup of water, and ham should be roasted uncovered. If you are planning to glaze your ham (with orange juice, ginger ale, honey-mustard mix, or your Grandma's secret glaze), cook the ham for half of your total cooking time, add the glaze, and bake for the remaining time.

Boneless Smoked Ham

Our Boneless Smoked Ham is cured and smoked the same as the bone-in hams, but there is no bone to work around. These are fully cooked, and can be served just the way they are, or they can be heated and served warm for dinner. They have a great smokey taste, and make dinner a breeze! To warm ham, bake in 325-350 degree oven for 8 minutes per pound (with a max of 70 minutes total cooking time) and place the cut end down on the roasting pan. Add 1/2 cup of water to keep ham moist, and heat ham uncovered. If you slice the ham prior to heating you will need to cover the ham with foil to keep it from drying during heating

Honey-Glazed Spiral-Sliced Ham

Our Honey-Glazed Spiral Sliced Hams are fully cooked and ready to eat. You may serve your ham cold, at room temperature, or slightly warmed depending on the type of dinner you are hosting.

Warming Instructions: Remove absorbent pads and place ham into a baking pan. Squeeze juices from the absorbent pads back onto the ham. Wrap or cover the ham tightly with the same foil.

Heat in a 275-300 degree oven for 1+ hours, depending on ham size, or until warmed & glaze softens.

DO NOT OVER-HEAT: Ham is at its best flavor when NOT too hot or over heated.

Before placing the ham on the table, take a thin sharp knife and cut closely around the bone to loosen the meat.

The slices will then fall right off the ham, and your guests can help themselves to the perfect ham!

Spiral Hams have a 7-10 day shelf life with proper refrigeration.

Please freeze if not using within that time.

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