



Smoked Ham Storage, Handling, and Preparation

Whole and Half Smoked Hams

Storage:

- We ship our Smoked Spiral-Cut Hams frozen. Some thawing may occur during transit. Upon receiving your order, plan on the following approximate times for thawing in your refrigerator.

Whole Spiral-Cut Ham, 3-4 days

Half Spiral-Cut Ham, 1-2 days

- Once defrosted, the smoked ham should be consumed within 5 days.

Serving:

- Lobel's Whole and Half Smoked Hams are fully cooked and can be served at room temperature.
- To serve warm:
 - Preheat your oven to 300°F.
 - Place the ham in a roasting pan and cover with a foil tent. Warm for about **20 minutes per pound** to bring the internal temperature to 118°–120°F.
 - **DO NOT OVERHEAT.**
 - Remove the foil for the last 20 minutes.



	Approximate Weight	Approximate Cooking Time
Half Ham	6–7 lbs	2 hr. – 2 hr. 20 min.
Whole Ham	12–14 lbs.	4 hr. – 4 hr. 45 min.