



Heating Your Ham

If you prefer to warm your ham prior to serving, follow these instructions: Remove ham from outer foil wrapper and plastic bag. Preheat oven to 325 degrees. Place ham face down on rack in suitable sized roasting pan. Add ¼ inch of water to bottom of pan to retain moisture. Cover ham with aluminum foil to prevent moisture from escaping. Using a scale of 7-8 minutes per pound, heat ham until internal temperature reaches 140 degrees. Check using standard meat thermometer. Keep in mind, your Wellshire ham comes fully cooked and requires no heating before being served—overheating can dry the ham.

Slicing Your Ham

Due to the innovative spiral slicing, traditional carving is not required. To reduce whole slices to smaller servings, simply cut along the fat lines as shown below.



Serving Your Ham

Your Wellshire ham will practically present itself as the spiral slices fall forward away from the center bone. Simply pull slices forward (away from bone) with a fork. Ham leftovers may be placed in an airtight bag and frozen for up to 40 days.



Questions?

Call us at (877) 467-2231
wellshirefarms.com