



### ***Preparing your Hormel® Cure 81® Bone-in Ham***

1. Heat oven to 275°F.
2. Start with a large baking pan or roaster with 2 to 3 inch sides, aluminum foil, a 1-cup measuring cup, a small bowl, a tablespoon, a teaspoon and a spoon to mix and apply the glaze.
3. Remove the ham from the packaging and discard the bone guard. Place face-down in baking pan.
4. Add 1 cup water to the pan.
5. Cover the baking pan securely with foil or cover with roasting pan lid.
6. Bake 15 minutes per pound or until the ham is warm. The optimum serving temperature is 135°F. to 140°F.
7. To prepare the glaze, mix the contents of the included glaze packet with 2 tablespoons and 1 teaspoon of water in bowl.
8. Stir the glaze until smooth.
9. Remove the ham from the oven and remove the foil.
10. Raise the oven temperature to 425°F.
11. Spread the glaze mixture over the entire ham.
12. Return the ham to the oven, uncovered, for 5 minutes.
13. Garnish and serve.

