



How To Prepare Your Delicious Ted's Bar-B-Q Holiday Smoked Ham

Our Smoked Hams are fully cooked and ready to eat hot or cold.

Reheating Instructions:

Keep your ham wrapped in foil and in the provided foil pan. Place your ham in a 350 degree oven for one hour and thirty minutes or until an internal temperature of 160 degrees is reached. After your ham is reheated it is ready to serve and enjoy!