

# Beeler Ham ~ *Heating Instructions*

## **HOW TO COOK YOUR HAM WITHOUT GLAZE:**

If you just want to heat your ham as is, just wrap your ham in foil, leaving an opening at the top, and place on a rack in a pan with about an inch of water. Bake at 325 until your ham reaches an internal temp of 140 degrees. The time will vary by oven and the size of your ham, but should take about 2.5 hours or so for a half ham or about 3.5 hours for a whole ham.

## **HOW TO GLAZE YOUR HAM:**

1. Place your ham in a broiler pan with about an inch of water, and then wrap the pan tightly with foil.
2. Bake at 325 for about an hour.
3. Next, take the pan out, remove the foil, and spoon a liberal amount of glaze over the top and sides of the ham. Continue to bake, uncovered (but keep that foil for later). Every 15 minutes, remove the ham and baste with remaining glaze and drippings from the bottom of the pan.
4. Continue doing this until the ham reaches a temp of 140 degrees. Once your ham is done, remove it from the oven, baste with drippings one last time, then recover with foil and allow to rest 45 minutes (out of the oven) before serving.