**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.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Approximate Cooking Time</th>
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<tr>
<td>Half Ham  6–7 lbs</td>
<td>2 hr. – 2 hr. 20 min.</td>
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<tr>
<td>Whole Ham 12–14 lbs.</td>
<td>4 hr. – 4 hr. 45 min.</td>
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