



Serving Instructions

## RIBCRIB HONEY-GLAZED SPIRAL HAM

- 1** REFRIGERATE THAT BAD BOY UNTIL YOU'RE READY TO HEAT IT UP.
- 2** PREHEAT OVEN TO 325°F.
- 3** STRIP OFF ALL THE WRAPPING FROM THAT BEAUTIFUL PIECE OF MEAT.
- 4** PLACE ON RACK IN A ROASTING PAN WITH HALF INCH OF WATER TO MAKE SURE EVERYTHING STAYS NICE AND JUICY.
- 5** SEAL IN THOSE JUICES BY LOOSELY COVERING WITH FOIL, CRIMPED TIGHTLY AROUND THE EDGE OF THE PAN.
- 6** SET TIMER FOR 7-10 MINUTES PER POUND. PLACE IN OVEN AND HEAT TO AN INTERNAL TEMPERATURE OF 120°F.
- 7** IF YOU FEEL LIKE BASTING, DO SO WITH 30 AND 15 MINUTES LEFT ON THE TIMER—JUST BE SURE TO FULLY RESEAL THE FOIL.
- 8** WE INCLUDED A GLAZE PACKET WITH SEPARATE INSTRUCTIONS IF YOU WANT TO GET REAL FANCY.
- 9** CARVE IT, PLATE IT, AND ENJOY!

**RibCrib**  Est. 92  
**SMOKIN' THE GOOD STUFF**

