

## CHEPLIC PACKING INC.

### HOW TO PREPARE OUR SMOKED HAMS

1. Place your ham on a rack in a covered roasting pan.
2. Add a small amount of Ginger Ale to the bottom of the pan. The Ginger from Ginger Ale will give your ham extra flavor.
3. Bake in a pre-heated oven or slow cooker at 325°F for 10 to 15 minutes per pound, or until your ham has reached an internal temperature of 140°F.
4. If a glaze is desired, brush on your glaze approximately 30 minutes before the end of the cooking time.

Any questions, please call us at 724-348-7094