

# Product Care Information

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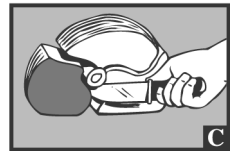
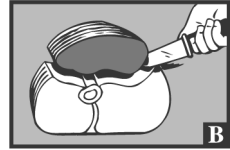
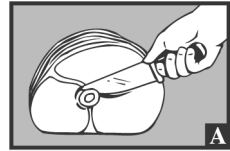
## The HoneyBaked Ham®

### How to cut the ham

HoneyBaked Hams are spiral sliced and ready to eat but to make it easier on your guests, you may want to take some slices off the bone by placing them on a serving dish or platter.

Sliced and Ready to Serve. To take some slices off the bone:

- A) Using your knife, cut around the bone of the ham.
- B) Next, cut along the natural muscle line to remove the top section of slices.
- C) Cut straight down from the base of the bone to release the remaining sections.



### Caring Information

To keep your HoneyBaked Ham® at its freshest, refrigerate it immediately after you get home. The ham is already fully cooked and ready to enjoy and is best served directly from the refrigerator. It will keep in the refrigerator for approximately 6-8 days.

### Heating Information

If you wish to heat your HoneyBaked Ham®, please do so gently. Place the slices you wish to consume on a microwave-safe plate and cover. Microwave the slices on high until warm. Or, if using a conventional oven, cover the ham with foil and heat at 275° F for 10 minutes per pound. Overheating or cooking will tend to dry out the ham.

### Freezing Information

If you know in advance that you won't consume all of the ham, freeze the unused portion immediately. To help retain the original texture and flavor, wrap it tightly in aluminum foil and seal it in a plastic bag for no longer than 45 days. When you wish to serve it again, simply place the ham in the refrigerator 48 hours ahead of time to allow it to thaw.

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