

## Your Smoked Ham is Fully Cooked!

Here are some tips to re-heat it:

**Sous Vide:** Leave the ham in its vacuum-sealed bag and reheat in a 140F water bath for 3-4 hours (small ham) or 6-7 hours (large ham) until it is fully warmed throughout (140F internal.)

**Oven:** Remove from bag, and slow-roast in a 325F oven until reaches an internal temperature of 140F. (This can take 90-120 minutes for a small ham, and up to 3-4 hours for a large ham.)

**To Finish:** If you like the outside caramelized, finish the ham for 15-20 minutes in a 400F oven. You can also rub the meat with your favorite glaze recipe.

**Ham Glaze:** Equal parts Dijon or Meuwly's Mustard, Brown Sugar, and Honey or Maple Syrup. Mix/brush evenly all over the ham, and then roast in a hot oven.

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## Reheating your Ham