

Baked Bone-In Ham

A bone-in ham makes an impressive and delicious main dish for Easter dinner or any special meal. If you've never prepared one, you'll be amazed at how simple it can be.

What to buy?

The following guidelines will help you select a cooked, bone-in ham – shank or rump portion – to suit your needs.

- Look for a finely grained texture and a rosy pink colour. An iridescent appearance on the meat's surface does not affect quality.
- Press the meat to make sure it is firm, not spongy.
- Plan to get 2 to 3 servings from each pound of ham.

Preparation hints

Follow our step-by-step instructions for baking and carving your ham.

- Place the ham in a shallow roasting pan.
- To give the ham a great look, score it and stud it with cloves (photo 1)
- Insert a meat thermometer in the center. It should not touch the bone.
- Bake at 325°F until thermometer registers 140°F (allow 14 to 17 minutes per pound).
- Transfer ham to a cutting board and carve (photos 2 and 3)



1. Studding the Ham

Using sharp knife, score ham by making shallow cuts both lengthwise and crosswise to make diamond pattern. Insert whole clove at each scored intersection. Bake as directed.

2. The First Cut

Remove ham from roasting pan; place on carving board. While holding ham firmly with meat fork, make lengthwise cut along top of bone.

3. Slicing the Ham

Make perpendicular cuts from top of ham down to the lengthwise cut. Lift off slices. Turn ham over; repeat to slice remaining ham.

