

All Triple M hams are fully cooked and can be served cold or hot.

To heat and serve:

Triple M 1/2 Spiral Ham (Half)



Conventional oven* - Preheat to 350 degrees.

Remove ham from packaging and place flat side down in a roasting pan. Cover with foil and bake 12 - 15 minutes per pound.

Triple M Budaball Ham (Bone-in)



Conventional oven* - Preheat to 325 degrees.

Remove ham from packaging. Place ham in a roasting pan fat side up, with 1/2 cup of water. Cover with foil and bake 14-17 minutes per pound.

Triple M Budaball Ham (Half)



Conventional oven* - Preheat to 350 degrees.

Remove ham from packaging and place flat side down in a roasting pan. Cover with foil and bake 10-15 minutes per pound.

Triple M. Budaball Ham (Whole) & Triple M. Pit Ham (Whole)



Conventional oven* - Preheat to 350 degrees.

Remove ham from packaging and place flat side down in a roasting pan. Bake 15 - 18 minutes per pound. For the honey glaze. Cook according to the instructions on the package. 10 minutes before cooking is completed, remove ham from oven. Turn oven up to 425 degrees, glaze ham and finish for 10 minutes in the oven.

* Ovens vary so baking times may vary