

BAKED HAM

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
172 cal	0 g	22 g	9 g	57 mg	1446 mg	8 mg

Ingredient

HAM,COOKED,BONELESS

Weight

25 lbs

Measure

Issue

Method

- 1 Split casing; peel from ham; place hams in pans.
- 2 Insert meat thermometer into center of ham. DO NOT ADD WATER; DO NOT COVER.
- 3 Using a convection oven, bake 2 hours uncovered at 300 F. on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 4 Let stand 20 minutes before slicing.