

Rastelli's 7-8lb. Bone in Spiral Ham

Nutrition Facts	
Varied servings per container	
Serving size 3 oz (84g)	
Amount per serving	
Calories 120	
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 2g	10%
<i>Trans Fat</i> 0g	
Cholesterol 45mg	15%
Sodium 635mg	15%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 11g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

Ingredients: Pork, Water, Sea Salt, Raw Cane Sugar, Natural Flavorings.

Preparation Instructions

Thaw ham under refrigeration until fully thawed. Preheat your oven to 325°F and remove ham from all outer packaging. Add ham to rimmed baking pan and cover with foil. Bake your ham for 40-45 minutes. Add glaze to ham 10 minutes prior to end of cooking time. Remove from oven and transfer to cutting board. If you prefer a thicker glaze, add any remaining juices and glaze from bottom of baking pan to small sauce pan and reduce on stove top at medium heat until desired thickness.

5 oz. Brown Sugar Glaze Packet

Nutrition Facts	
About 10 servings per container	
Serving size 1 tbs. (14g)	
Amount per serving	
Calories 45	
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	3%
Total Sugars 11g	
Includes 11g Added Sugars	22%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 0.2mg	0%
Potassium 10mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

Ingredients: Brown Sugar, Spices, Less than 2% Silicon Dioxide and Tricalcium Phosphate Added to Prevent Caking.

Instructions: Mix contents of 5 oz. pouch with 2 tablespoons of water in a bowl. Mix thoroughly to form glaze. Coat ham with glaze as generously as desired.