

Heating Instructions for Nolechek's Semi-Boneless, 1/2 HAMS

- Heat oven to 300°
- Place ham Fat side up, in roaster on a rack, cover loosely with foil
- Cover bottom of roaster with water
- Heat approximately 1 1/2 hours.

IMPORTANT NOTICE: Nolechek's hams are fully cooked and non-water added.

It is very important not to overcook.

BASTING IS RECOMMENDED DURING THE COOKING PROCESS!

Raisin Sauce ~~ Great addition to your holiday ham!!

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| ➤ 1/2 cup raisins (seedless are best) | 1/2 TBSP. Flour |
| ➤ 1/2 cup brown sugar | 1/4 cup cider vinegar |
| ➤ 1/2 TBSP. Dry mustard | 1 3/4 cups water |

Mix the dry ingredients, then add the remaining.

Simmer until thick and syrupy.

Makes 1 1/2 cups.

Curried Onions and Rice ~~ Try it, your family and guests will love it!

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| ➤ 3 large onions | Pinch of mace or nutmeg |
| ➤ 1 1/2 cups cooked rice | 1/3 TSP. Salt |
| ➤ 3/4 cup evaporated milk | 3 TBSP. Melted butter |
| ➤ 1/4 tsp curry powder | |

Slice onions 1/4 inch thick, cook until tender. Drain. Add remaining ingredients and mix well. Put into greased casserole dish. Bake. If made ahead, do not add curry until ready to serve, and bake in 350° oven until bubbly. Can also be prepared on stove top cooking it until thick and bubbly on low to medium heat, stirring often. Serves~6

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