

Heating Instructions for Nolechek's Semi-Boneless Whole Hams:

- Heat oven to 300°
- Place ham, fat side up, in roaster, cover loosely with foil
- Cover bottom of roaster with water
- Heat approximately 2 - 2½ hours.

IMPORTANT NOTICE: Nolechek's hams are fully cooked and non-water added, So it is very important not to overcook.

BASTING IS RECOMMENDED DURING THE COOKING PROCESS !

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

- ½ cup raisins (seedless are best)
- ½ cup brown sugar
- ½ TBSP. Dry mustard
- ½ TBSP. Flour
- ¼ cup cider vinegar
- 1 ¾ cups water

Mix the dry ingredients, then add the remaining. Simmer until thick and syrupy.

Makes 1 ½ cups.

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

- 3 large onions
- 1 ½ cups cooked rice
- ¾ cup evaporated milk
- ¼ tsp curry powder
- Pinch of mace or nutmeg
- ½ tsp. Salt
- 3 TBSP. Melted butter

Slice onions ¼ 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. -- Serves 6

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