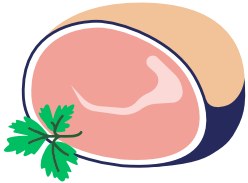
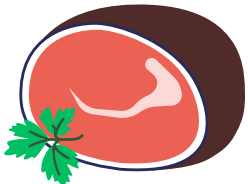
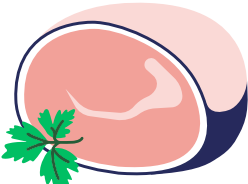
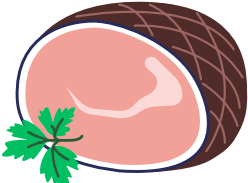


# Ham cooking temperature

\*Set oven temperature-325°F for all types of ham.

		Weight in lbs	Minutes/lb	Minimum Internal Temperature & Rest Time
 <p>Smoked ham, cook-before-eating</p>	Whole, bone in	10-14	18-20	145°F and allow-rest for at least 3 minutes
	Half, bone in	5-7	22-25	
	Shank or Butt Portion, bone in	3-4	35-40	
	Arm Picnic Shoulder, boneless	5-8	30-35	
	Shoulder Roll (Butt), boneless	2-4	35-40	
 <p>Smoked ham, cooked</p>	Whole, bone in	10-14	15-18	(Reheating) 140 °F for cooked hams packaged in USDA-inspected plants and all others-165°F
	Half, bone in	5-7	18-24	
	Arm Picnic Shoulder, boneless	5-8	25-30	
	Canned ham, boneless	3-10	15-20	
	Vacuum packed, boneless	6-12	10-15	
	Spiral cut, whole or half	7-9	10-18	
 <p>Fresh ham, uncooked</p>	Whole leg, bone in	12-16	22-26	145°F and allow-rest for at least 3 minutes
	Whole leg, boneless	10-14	24-28	
	Half, bone in	5-8	35-40	
 <p>Country ham</p>	Whole or Half			1. Soak 4-12 hours in refrigerator 2. Cover with water and boil 20-25 min/lb 3. Drain, glaze, and brown at 400°F for 15 minutes