



Kor-Bert
Smoked, Fully Cooked
Water Added
Ham

Cooking Suggestions:

1. Preheat oven to 325° degrees F.
2. Place ham in baking pan and cover with foil leaving a 4" vent on top.
3. Cook for one hour at 325° degrees F.
4. Reduce heat to 275° degrees and cook approx. 10 min. per lb.
5. Cook until internal temperature reaches 140° degrees F.



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