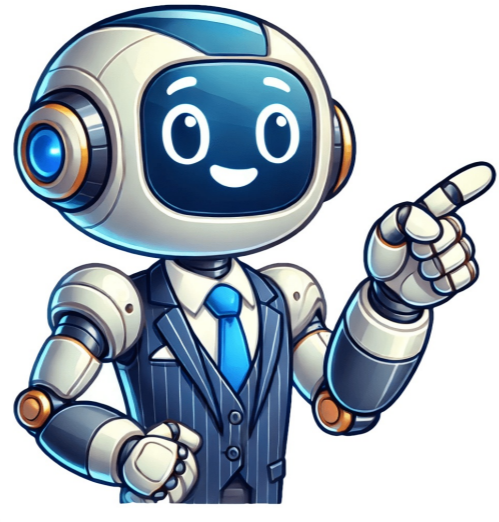


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Are you looking for a delicious and easy-to-prepare ham for your next family gathering or holiday meal?Look no further than Appletton Farms Spiral Ham!This fully cooked ham is spiral sliced for easy serving and comes with a variety of glaze options to suit your taste.But how do you bake it to perfection?In this article, we'll explore different methods for heating up your Appletton Farms Spiral Ham, including glazing tips and tricks to keep it moist and flavorful.So grab your roasting pan and lets get started!Before we dive into the different methods for baking your Appletton Farms Spiral Ham, there are a few things to keep in mind.First, make sure to read the instructions on the packaging for specific heating times and glazing instructions.Second, plan ahead as a ham can take several hours to heat up depending on its size.Now, lets explore some different methods for baking your ham:To prepare your spiral ham, start by removing any packaging and the small plastic disk on the underside of the bone. Place the ham in a shallow roasting pan, cut side down.To prevent the ham from drying out, cover it with foil during the initial baking process. Bake the ham for 12-15 minutes per pound or until it reaches an internal temperature of 140F. If you plan to add a glaze, wait until the last 20 minutes of cooking to brush it on and leave the ham uncovered to finish cooking.Once the ham is done baking, remove it from the oven and let it rest for at least 15 minutes before slicing.This allows the juices to redistribute throughout the meat, resulting in a more flavorful and moist ham. If desired, spoon any juices from the pan over the ham before serving.Leftover spiral ham can be stored in an airtight container in the refrigerator for up to five days.To reheat, place slices in a roasting pan and cover with foil. Bake at 250F until heated through or microwave in 30-60 second intervals until hot.With these tips, you'll be able to bake a delicious and impressive Appletton Farms Spiral Ham for your next holiday gathering or special occasion.One of the best things about Appletton Farms Spiral Ham is the variety of glazing options available to enhance its flavor. Here are some popular glaze recipes to consider:1. Brown Sugar-Bourbon Glaze: This classic glaze recipe adds a sweet and smoky flavor to the ham. Mix together brown sugar, bourbon, Dijon mustard, and Worcestershire sauce in a saucepan, and heat until the sugar dissolves. Brush the glaze over the ham during the last 30 minutes of cooking for a deliciously caramelized finish.2. Citrus Glazed Ham: For a tangy and savory flavor, try this citrus glaze recipe. Combine orange juice, honey, soy sauce, and ginger in a saucepan, and simmer until thickened. Brush the glaze over the ham during the last 30 minutes of cooking for a zesty kick.3. Port Wine Ham Glaze: This elegant glaze recipe features a rich Cumberland sauce made from port wine, red currant jelly, mustard, and spices. Simmer the ingredients together in a saucepan until thickened, then brush over the ham during the last 30 minutes of cooking for a decadent finish.4. Maple-Bourbon Glazed Ham: This easy-to-make glaze recipe only requires five ingredients:maple syrup, bourbon, Dijon mustard, salt, and pepper and can be whipped up in minutes. Brush the glaze over the ham during the last 30 minutes of cooking for a sweet and savory crust.No matter which glaze you choose, make sure to follow the instructions carefully and brush it on during the last 30 minutes of cooking for optimal flavor. Happy baking!Method 1: Oven Baking1. Preheat your oven to 325F and position the oven rack low enough so the ham doesn't touch the oven components.2. Remove all packaging from the ham and place it face down on a foil-lined roasting pan. Cover and seal the pan with aluminum foil.3. Bake boneless ham for 10-12 minutes per pound or bone-in ham for about 15 minutes per pound.4. While the ham is baking, make your glaze by simmering brown sugar, orange juice and zest, mustard, vinegar, paprika, garlic powder, and salt in a small saucepan over medium heat, whisking as needed.5. Carefully remove the ham from the oven and increase the oven temperature to 400F.6. Drain excess liquid from the roasting pan and brush glaze over the ham surface until well-coated.7. Bake the glazed ham uncovered for 20 minutes or until the internal temperature reads 140F on a quick-read thermometer.8. Transfer ham to a serving dish, garnish with orange slices and fresh parsley, and let it rest for about 10 minutes before serving.Method 2: Slow Cooker1. Place your spiral ham in a slow cooker with 1 cup of water.2. Cook on low for 4-5 hours or on high for 2-3 hours, basting with the marinade every 45 minutes.3. While the ham is cooking, make your glaze by simmering brown sugar, honey, orange juice, cinnamon, cloves, and nutmeg in a medium saucepan over medium heat.4. Once the ham is done cooking in the slow cooker, carefully remove it and place it on a foil-lined baking sheet.5. Brush or drizzle the glaze over the ham and bake in a preheated oven at 400F for about 10-15 minutes or until the glaze is caramelized.6. Let the ham rest for about 10 minutes before serving.When it comes to baking a spiral ham, one of the biggest concerns is how to keep it moist and flavorful. Here are some tips to help you achieve that perfect juicy and tender ham:1. Reheat low and slow: One way to keep your spiral sliced ham from drying out is to reheat it low and slow. Keeping the oven at 275F for about 18 minutes per pound, plus basting occasionally with any juices that accumulate, will ensure your ham is moist and tender. You want to heat your ham slowly so that by the time the center of your ham is warm the outside slices arent dried out.2. Use a thermometer: Taking the hams temperature using either a probe thermometer that stays in the meat while its in the oven or an instant read thermometer is essential to ensure that your ham is cooked through but not overcooked. A probe thermometer would be the easiest, but if you dont have one, use the time guide that came with the ham as a rough estimate.3. Wrap with aluminum foil: Wrapping your spiral ham with heavy duty aluminum foil will help keep the moisture in. This will trap steam in the roasting pan, which will continue to heat the meat while keeping it super moist. If you plan to apply a glaze, remove the foil about 15-20 minutes before cooking time ends.4. Dont overdo the liquid: Pouring too much liquid in the bottom of the pan may seem like a good idea to prevent the ham from drying out, but its better to pour in only about 1/2 cup at a time. This allows the moisture to steam or braise the ham.5. Clean your oven: Cleaning your oven before cooking any big roast is always a good idea. Burned up junk in your oven can affect the cooking time and temperature.6. Choose a high-quality ham: Not all hams are created equal. Try calling your local butcher and ordering one ahead of time instead of grabbing one at your local supermarket that has sat Supermarket hams are often cured or plumped up with salt water and artificial flavors for preservation. Following these tips, you ensure that your Appletton Farms Spiral Ham comes out perfectly juicy and flavorful every time.Once your Appletton Farms Spiral Ham is fully cooked and ready to serve, its important to know how to store any leftovers properly.To store leftover spiral ham in the fridge, place it in an airtight container and store it for up to 4 days. If you have more ham than you can eat in that time, you can freeze it by placing it in freezer bags and removing as much air as possible. Store frozen for up to one month and thaw in the fridge overnight before reheating. When reheating your leftover ham, you can either microwave it until warm or rewarm it in a 300-degree oven, covered in a shallow dish, for about 30 minutes or until warmed through.If you plan on glazing your ham, wait until the last 20 minutes of cooking time and brush the glaze in between each slice. Pull the ham from the grill or oven and let it rest for about 10 minutes, tented with aluminum foil.Once your ham is ready to serve, remember that spiral hams are not completely cut through, otherwise, you'd have sliced ham instead of a spiral cut ham. The spiral cut has two purposes: it allows for a deeper penetration of glaze or other seasoning and makes for far easier slicing (but not slice-free). Its a bone-in ham and still needs to be carved. With the ham on its side, cut around the bone with a paring knife to free the attached slices. Switch to a carving knife and slice horizontally above the bone to remove the entire section. Turn the ham to cut side down and slice down along the bone to remove the remaining meat. Serve up those beautiful slices all layered out and nicely presented!Remember that proper storage and reheating techniques will ensure that your Appletton Farms Spiral Ham stays fresh and delicious for days after your initial meal. There are a lot of great deals of ham in Aldi if you want to serve one for a holiday like Easter, Christmas, or the New Year. We've written about a few of the hams that the discount store has sold over the years, such as a hardwood smoked butt portion bone-in ham, an applewood smoked uncured spiral ham, and a spiral sliced hickory smoked honey ham. 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