

Tips for a perfectly cooked centerpiece ham:

- One advantage to buying a bone-in ham is to have the ham bone for soups and beans.
- Allow for $\frac{1}{2}$ to $\frac{3}{4}$ lbs. per serving for a bone-in ham.
- Allow for $\frac{1}{4}$ to $\frac{1}{2}$ lbs. per serving for a boneless ham.
- Let the ham sit at room temperature for about an hour before cooking.
- Scoring the skin of the ham adds to a beautiful presentation. Cut $\frac{1}{4}$ " deep crosswise into 1" to 2" squares to create classic diamond shapes.
- If you chose to glaze your ham, don't coat the ham with the glaze until the last hour of cooking to avoid burning.
- Don't baste ham with the drippings as they can be really salty. Try pineapple juice, instead.
- If you use cloves to spice up your ham, be sure and remove the cloves before slicing and serving.
- Once a ham is fully cooked, it can be served at a warm or cool temperature but never straight out of the refrigerator.