

MR. ALLISON'S HAM



Thank you for purchasing a Mr. Allison's Ham. We hand select our ham from a local farm and only choose the best and freshest. Our hams are smoked using our own special blend of hardwoods and are baked in-house using a slow cooking method ensuring a tender and juicy ham. Each ham is then hand carved off the bone. Yes, it's a long process but we will never take short cuts with our ham. We've been baking our hams in house since 1968 and still use Claude and Diane Allison's legendary recipe. Our process creates an old fashioned flavor that you won't find anywhere else.

Whole Ham (18-23 pounds, bone in)

Half Ham

Hand Slicing Available

Heating Instructions

Preheat your oven to 350 degrees F. Place your Mr. Allison's Ham in a shallow pan and cover with aluminum foil. Bake times:

- Whole ham 1 - 1½ hours
- Whole ham sliced 45 minutes - 1 hour
- Half ham 45 minutes - 1 hour
- Half ham sliced 35 - 45 minutes

