How to Choose A Ham

WHAT KIND?

BONE-IN. UNSLICED - CARVE to ANY tHICKNESS SPIRAL-SLICED - EASY to CARVE.

MAY DRY DURING COOKING BONELESS - SMALLER. LESS EXPENSIVE





WHAT SIZE?

Bone-In - 1/2 Pound Ham Per Person Boneless - 1/3 Pound Ham Per Person

more details at myfearlesskitchen.com/how-to-choose-a-ham