



For more than 50 years, the *Cure 81*® brand on the label has guaranteed that every meal occasion will be memorable. Each *Hormel*® *Cure 81*® ham starts by selecting the best ham and then hand preparing, trimming and inspecting it throughout the process to maintain the highest quality standards. The final result is a moist and tender ham that provides great texture and flavor.

Hormel Foods recently conducted a study to revisit consumers' idea of the perfect ham, and as consumer tastes and preferences have changed, their idea of the perfect ham has also evolved. The improved line of *Hormel*® *Cure 81*® hams contains enhanced flavor, texture, and appearance to provide a more contemporary product that will appeal to younger families, while also providing a familiar quality product. Delivering what today's consumers want in their ideal ham is the *Cure 81*® brand legacy.

- All hams are 100% hand-crafted and 100% naturally hardwood smoked;
- The exterior has a knobbier, handcrafted, off-the-bone appearance;
- Added brown sugar makes our *Hormel*® *Cure 81*® hams sweeter; and
- A modest fat rind left on the exterior of the ham enhances the flavor and designates a more natural process.
- Gold Foil wrapped, great for employee, neighbor or family gifts

Ham Details:

Weight: 9 lb. avg.

Serves: 18-20 people 6oz portion

Cooking Instructions:

To heat CURE/81® Spiral Sliced Bone-In Ham: Remove wrapper and place ham in shallow baking pan. Add 1 cup water. Cover pan securely with foil. Bake at 325 degrees Fahrenheit for 10 minutes per pound. Add glaze mix as directed on package if desired.