



Mona Lisa's Glazed Smoked Ham

Ingredients

1 Ham 10-12 lbs
1-20 oz. can round sliced pineapple
1 jar maraschino cherries
2 boxes brown sugar

Instructions

Set EGG for indirect cooking at 350°F/177°C and line Baking Pan with aluminum foil.

Rinse ham with cold water, pat dry, and set aside.

Take the juice from the pineapple and mix well with the brown sugar to make a nice thick syrupy glaze. Next add the pineapple to the ham putting a cherry in the hole of each pineapple round. Finally pour the glaze over the ham.

Loosely cover the ham with aluminum foil and cook for 3-4 hours basting the ham with the pan juice every 30 min.

Let stand for 30 min. slice and ENJOY!!!