

# Smoked Ham on the Big Green Egg

*Courtesy of Pam Brand from Biscuits and Burlap*

## Ingredients

7-12 lb. ham, not spiral sliced

3 cups apples juice water or other juice can be used

2 cups of apples, oranges or other fruits, cut into small pieces

## Glaze for Ham

1 cup brown sugar

1 tsp black pepper

¼ cup of bourbon

¼ cup of syrup

2 tbsp of brown mustard

## Method

For the glaze mix all the ingredients together and let sit for 2-3 hours.

Set the EGG for indirect cooking with the convEGGtor at 275°F/135°C with Big Green Egg smoking chips. We recommend the apple smoking chips.

Fill a drip pan with the juice and fruit and place on the convEGGtor.

Score the fat portion of the ham in a checkerboard pattern, making cuts approximately 1 inch apart, and 1 inch deep.

Cook for approximately 1 hour for 2 lbs. of weight. During the last hour of cooking, brush ham with the glaze. Remove when the ham has reached the internal temperature of 155 - 160°F/68 – 70°C.

Let the ham rest before serving.

