

## **Double Smoked Maple Bourbon Glazed Ham**

By: @The\_BBQ\_Buddha - Chris Sussman

Well, it is that time of year again and you are here looking for the perfect centerpiece for your holiday meal. I am happy to report you landed in the right spot. Double smoking a ham is just a fancy way to describe warming up your pre-cooked ham in a smoker to add a kiss of additional smoke before serving. Throw in a thick maple bourbon glaze and this will be your go-to holiday meal from now on. Now sit back, grab a glass of your favorite chardonnay, and enjoy this post for Double Smoked Maple Bourbon Glazed Ham on the Big Green Egg.

### **Ingredients**

1 bone-in half spiral ham  
3 cups apple juice  
1 yellow onion, chopped  
2 tbsp yellow mustard  
BBQ rub

### **Glaze Ingredients**

1/2 cup pineapple juice  
1/2 cup maple syrup  
1 cup bourbon  
1/4 Dijon  
1 tsp cinnamon  
1 cup brown sugar

### **Method**

Set the EGG for indirect cooking with the convEGGtor at 275°F with chunks of hickory wood.

Add glaze ingredients to pan, bring to a boil, and reduce. Cook for 30 minutes or to your desired thickness.

Cover the ham in yellow mustard and add the BBQ rub. Put the apple juice and onion in a roasting pan then place the ham in a roasting rack in the roasting pan. Cook uncovered for 2 hours. Cover with foil and cook another hour. Uncover the ham, glaze, and cook for 30 minutes until the ham reaches an internal temperature of 140°.

Remove the ham from the EGG and let rest for 10 minutes. Slice and serve.