

Maple Dijon Kurobuta Ham with Fried Sage

Thank you to Snake River Farms for the Kurobuta Ham that inspired this recipe.

Ingredients

1 Snake River Farms Kurobuta bone in ham
½ cup maple syrup
1 cup Dijon mustard
1 tbsp Kosher salt
1 tbsp finely minced fresh sage
10 sprigs of fresh sage
½ cup Canola oil

Equipment

Big Green Egg Disposable Drip pan
Big Green Egg Cast Iron Skillet

Method

Set your EGG up for indirect cooking with the convEGGtor at 350°F/204°C with the cast iron in the EGG heating up with the canola oil.

Combine the maple syrup, Dijon mustard, salt and minced sage. Coat the ham with the mixture and place on the EGG away from the cast iron skillet.

Add the fresh sage sprigs to the cast iron skillet and cook until crispy. Remove them and put them on a paper towel, gently pat to remove excess oil. Gently crumble the leaves up and set aside.

After 1 hour glaze the ham again, and repeat 30 minutes later. Remove the ham from the EGG when the internal temperature reaches 155°F and let rest for at least 10 minutes.

Slice, and sprinkle the fried sage crumbles on top to serve. Enjoy!

