

## **Pineapple-Glazed Kurobuta Bone-in Ham with Bourbon-Cherry Sauce**

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

### **Ingredients**

1 Snake River Farms American Kurobuta Half Bone-In Ham

1 pineapple, cut into ¼ inch rounds, marinated in ¼ cup bourbon for 4 hours (turn occasionally to keep the pineapple evenly coated)

### **For the Glaze**

2 cups pineapple juice

¼ cup bourbon

1 cup firmly packed dark brown sugar

1 tbsp cinnamon

1 tsp kosher salt

### **For the Cherry Sauce**

16 oz fresh cherries, pitted

1 cup pineapple juice

½ cup bourbon

2 tbsp unsalted butter

4 sprigs of thyme

1 tbsp balsamic glaze

Salt to taste

### **Equipment**

Big Green Egg Rectangular Drip Pan

Big Green Egg Rib and Roast Rack

Big Green Egg Dutch oven

Big Green Egg Cast Iron Skillet

### **Method**

24-48 hours prior to cooking, soak the cherries in the bourbon in an airtight container, gently turning occasionally to keep the cherries evenly soaked.

For the glaze: Set your EGG up for indirect cooking with a convEGGtor at 325°F/163°C. In a small cast iron skillet, mix all of the ingredients for the glaze, place on the grid. Once the liquid starts to smoke, flambé the sauce using a long match (when you flambé, the bourbon flavor remains, the alcohol is removed, leaving most of the sugar behind). Continue cooking, stirring occasionally, until the liquid is reduced by half. Remove from the EGG, carefully pour into a bowl and set aside.

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For the ham: Place the ham on the roasting rack and into the roasting pan. Place on the EGG and bake for 30 minutes. Glaze the ham with the pineapple glaze, reserving half. Bake for another 2 hours and coat with the remaining half of the glaze. Add the bourbon-soaked pineapple slices on top of the ham and secure with picks. Bake for another 30 minutes, or until the internal temperature is 155°F. Remove from the EGG and let rest for 10 minutes prior to slicing.

For the cherry sauce: In the Dutch oven, mix all of the ingredients for the sauce, (including the bourbon the cherries soaked in). Place on the grid. Continue cooking until the liquid is reduced by half; this will take about as long as the ham is baking. Make sure to stir occasionally and add a small amount of water or pineapple juice if it thickens too quickly.

Remove the ham from the EGG and place on serving platter. Pour the leftover glaze from the roasting pan over the ham. Slice and serve the ham and top with the cherry sauce. Enjoy!

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