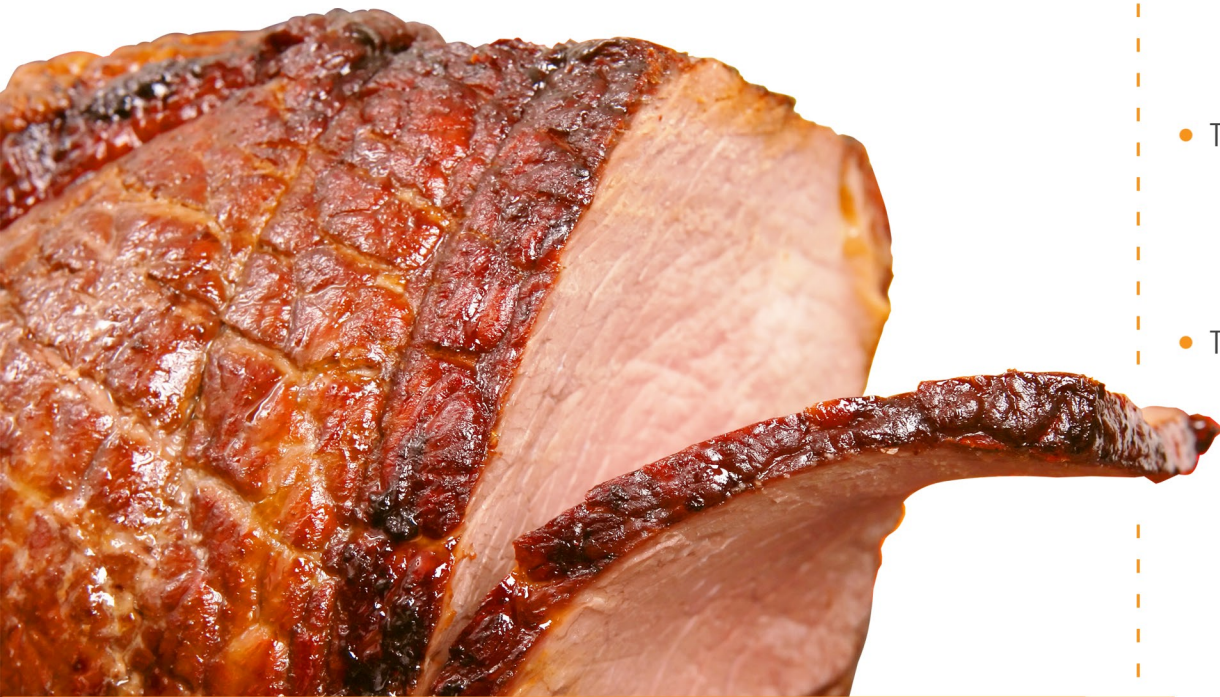


# Honey Smoked Ham



## Ingredients:

- Leg of ham
- Honeybaked ham glaze
  - ½ cup orange juice
  - ½ cup apple juice
  - ¼ cup brown sugar
  - ¼ cup honey
- Sugar blend
  - ½ cup Brown Sugar
  - ½ cup Natural Sugar in the Raw (Turbinado Sugar)
  - ½ tsp Ground Ginger
  - ½ tsp Cinnamon
  - ½ tsp Fresh Ground Nutmeg
  - ½ tsp Spanish Paprika

## PROCEDURE:

- The first step is to make the glaze.
  - Whisk all the ingredients for the glaze over medium-high heat until it reaches a low boil.
  - Reduce the mixture for 3-5 minutes stirring occasionally.
  - Baste the outside of the ham with the glaze
- The second step is to make the sugar blend
  - Combine all the ingredients in a bowl and then coat the outside of the ham. Store excess mixture in a shaker jar to use next time.
- The final step is to smoke the ham
  - Get the smoker to between 135-150 degrees
  - Use mild fruit woods such as cherry or apple as stronger woods like hickory or oak will overpower the ham.
  - Check the ham hourly and baste it with the honey-glaze to keep it moist
  - Continue to smoke the ham until it reaches an internal temperature of 60 degrees.

Cook  
Time



2½ - 3 HRS.

## HOT TIP

Have an instant read cooking thermometer handy so you can test the internal temperature of the ham regularly.