



## MUSTARD-MOLASSES GLAZED HAM

**SERVES:** 10 TO 12

**PREP TIME:** 10 MINUTES

**GRILLING TIME:** 3 TO 3½ HOURS

**SPECIAL EQUIPMENT:** LARGE DISPOSABLE FOIL PAN

### GLAZE

- ½ cup stone-ground mustard
- ¼ cup unsulphured dark molasses
- ¼ cup fresh orange juice
- 1 teaspoon ground ginger
- ¼ teaspoon ground cloves

- 1 bone-in, partially cooked, smoked ham (butt end), about 10 pounds

1. In a small saucepan combine the glaze ingredients. Bring the glaze to a simmer over medium-high heat, stirring occasionally. Simmer for 1 minute, and then remove the pan from the heat.

2. Prepare the grill for indirect cooking over medium heat (350° to 450°F).

3. Allow the ham to stand at room temperature for 30 minutes before grilling. Score the ham by making crosshatches about 1 inch apart and ½ inch deep over the entire surface, except on the flat side. Place the ham, flat side down, in a large, disposable aluminum pan. Grill over **indirect medium heat** for 1 hour. Brush the glaze over the entire surface of the ham, except on the flat side. Continue to grill until the internal temperature reaches 160°F, 2 to 2½ hours more.

4. Transfer the ham to a cutting board and loosely cover with foil. Let rest for about 15 minutes. Slice and serve warm or at room temperature.

## GROCERY LIST: MUSTARD-MOLASSES GLAZED HAM

### MEAT/POULTRY/SEAFOOD

- 1 bone-in, partially cooked, smoked ham (butt end), about 10 pounds

### OIL AND SPICES

- 1 teaspoon ground ginger
- ¼ teaspoon ground cloves

### CONDIMENTS

- ½ cup stone-ground mustard
- ¼ cup unsulphured dark molasses

### OTHER

- ¼ cup fresh orange juice

### SPECIAL EQUIPMENT

- Large disposable foil pan