

Smoked Ham Recipe

There are a few different ways to smoke a ham. You can get a 'raw' ham from a butcher, or smoke a 'pre cooked' ham. The following recipe is for a 'pre cooked' ham.

Ingredients

1. Your favourite rub or coating (we used Dijon mustard; maple syrup; brown sugar; salt & pepper; a little Crown Royal; an Italian spice mix and some basil)
2. 10-12 lb. cooked, ready to eat Ham (bone-in Butt or Shank section, pre-cut or not)
3. Cherry and Apple Chunks

Preparation

The day before (or in the morning), place ham in a pan flat side down. Put your rub ingredients in a bowl and mix together. Inject multiple locations with maple syrup and smear your rub / sauce paste all over the exposed surfaces. Cover with plastic wrap and put in refrigerator until ready to smoke (You can remove ham from refrigerator up to one hour before cooking).

The Cook

Stabilize smoker at 250° F with a heat deflector. Cook until internal temperature reaches 138/140° F and let sit for 20 minutes for juices to re-distribute. On our ham, it took around 5 hours. Add some cherry or apple chunks during last 2 hours of cook for additional flavour.

Enjoy the best ham you've ever cooked with family and friends for best results!

