



American Barbecue Systems Double-Smoked Honey Glazed Ham Recipe

Honey Glaze Ingredients

- 1/4 - Cup Honey
- 1 - Cup Light Brown Sugar
- 1/4 - Cup Granulated Sugar
- 2 TBS - Apple Juice
- 2 TBS - Dijon Mustard
- 1 TSP - Allspice
- 1 TSP - Cinnamon
- 1/4 - TSP Ground Cloves
- 1/4 - 1/2 TSP Black Pepper
- 1/4 - 1/2 TSP - Cayenne Pepper (Optional)

The brown and white sugar makes a nice honey glaze, while the cayenne and black pepper give a nice little bite.

Preparing the Glaze

Mix all the glaze ingredients in a sauce pan and heat to a simmer, stirring frequently until the glaze becomes the consistency of a syrup. If needed, add more apple juice to achieve the right consistency. Remove the glaze from heat and set aside. The glaze will be brushed on the ham when the internal temperature of the ham is 135 degrees.





Preparing the Ham

Score the topside of the ham 1/2 inch deep every 1/2 inch both directions, this will help the glaze penetrate into the ham

Smoking the Ham

Low and slow smoking at 225 degrees will take an average of 15-20 minutes per pound, so a 10 lb. precooked ham will take an average of 2 1/2 hours for the ham to reach an internal temperature of 135-140 degrees.

Preheat your smoker to a temperature of 225 degrees. We recommend the American Barbecue Systems smoker/grill product line. Note: Hickory wood or pellet smoke pairs well, and really compliments the ham.

Place the precooked ham on the smoker and cook to an internal temperature of 135 degrees. Be aware that when cooking at higher temperatures, you risk drying out the ham.

Once an internal temperature of 135 degrees is reached, brush the Honey Glaze on the whole surface of the ham. Continue to cook to an internal temperature of no more than 140 degrees. At this point it's important to keep a close eye on the ham to make sure the glaze doesn't burn.





Slice, Serve, and Enjoy!

We hope you enjoy this recipe on how to make Christmas Double Smoked Honey Glazed Ham in a meat smoker. Pair this Christmas Double Smoked Honey Glazed Ham with your favorite Christmas side-dishes and slice, serve, and enjoy!

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