

SWEET n SOUR BAKED HAM

The unique flavours of the Big Green Egg Traditional Moppin' Sauce and the Ol West BBQ make combine to make the most delicious sweet and tangy ham glaze.

INGREDIENTS:

- 1 Unger Meats Smoked Ham
- Big Green Egg Traditional Moppin' Sauce
- Ol West BBQ Sauce

DIRECTIONS:

- Preheat oven to 350 F.
- Place parchment paper onto baking sheet (*this will save you a sticky mess later on*)
- Score the fresh ham with approximately ½" slices in a "cross hatch" pattern.
- Pour Big Green Egg Traditional Moppin' Sauce over the ham being sure to get it into the cuts.
- Bake at 350 F for approximately 30 minutes.
- After 30 minutes, pour a generous amount of Ol West BBQ Sauce all over the top of the ham. Return to the oven and bake for another 30 minutes.
- Glaze again with the Ol West BBQ and bake for another 20 minutes. Until the ham reaches an internal temperature of 143 - 145 F. Watch the internal temperature - this is the best way to know when to remove the meat from the oven.
- Tent lightly for 10-15 minutes.
- Slice the ham and pour pan juices over the slices and serve.

ENJOY!



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