

DOUBLE SMOKED HAM

A delicious twist on our basic smoked ham.

INGREDIENTS:

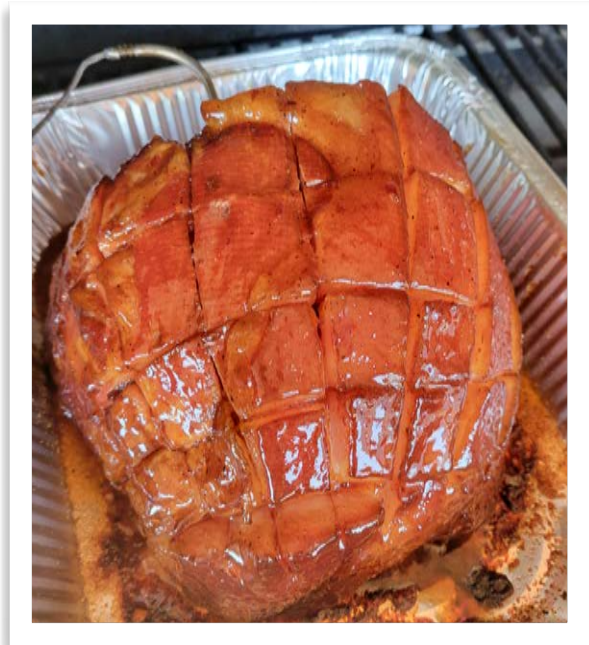
- **Unger Meats Fresh Smoked Ham**
(we used a 5lb ½ bone in skin on ham)
- 1 cup **Redpoll Farms Crabapple Jelly**
- 1 cup **Blues Hog Raspberry Chipotle BBQ Sauce**
- **Duckfat Spray**
- **Meat Church Honey Bacon BBQ Rub**

DIRECTIONS for the GLAZE:

- Over medium heat, stir the Crabapple Jelly until it returns to liquid.
- Add the Raspberry Chipotle BBQ sauce to the jelly and stir until completely combined.
- Turn to simmer and keep warm until ready to glaze the ham.

DIRECTIONS for cooking the HAM:

- Preheat wood pellet smoker to 250 F.
- Place a small foil pan of water inside the smoker. This will help keep moisture in the meat as we will be smoking it uncovered.
- Remove ham from plastic wrap and pat dry with paper towels.
- Score the ham with a sharp knife - approx ¼ inch in checkered pattern.
- Spray entire ham with Duck Fat Spray and then generously season all sides of the ham with Meat Church Honey Bacon BBQ Rub.
- Place uncovered in the smoker and probe the ham.
- Once the internal temperature reaches 110 F, begin glazing the ham generously every 15-20 minutes.
- Remove the ham from the smoker once it reaches an internal temperature of 145 F. Cover with foil and rest for 15-20 minutes.
- Slice and serve. Enjoy!
- *Warm the remaining glaze and serve with the ham if you wish.*



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