

DOUBLE SMOKED SPIRAL SLICED HAM

PREP TIME : 10 mins

COOK TIME : 4 hrs

TOTAL TIME : 4 hrs 10 mins

SERVINGS : 15 people

INGREDIENTS

1 8-10 pound spiral cut ham

1/2 cup Zesty Gold BBQ Sauce

1 cup Sugar & Spice Seasoning

1 cup Citrus Spice Ham Glaze



INSTRUCTIONS

PREHEAT. Preheat your smoker to 225 degrees F.

PREP. Place the ham, cut side down, on a rimmed baking sheet lined with foil. Slather with the Zesty Gold BBQ Sauce and generously sprinkle with the Sugar and Spice Ham Seasoning.

SMOKE. Place the baking sheet on the preheated grill. Close the lid and smoke the ham for 1.5 hours.

COVER AND FINISH SMOKING. Cover the ham and the top of the pan tightly with aluminum foil. Close the lid, increase the temperature on your smoker to 300 degrees F, and continue cooking for an additional 2 hours, or until the internal temperature reads 140 degrees F.

GLAZE. Remove the ham from the smoker and open up the foil. Carefully drain off any excess cooking liquid. Turn the ham onto its side and drizzle liberally with the Citrus Spice Ham Glaze.

BROIL. Place the glazed ham into your oven on High broil. Cook for 2-3 minutes, or until the glaze is bubbling and caramelized.

SERVE. Remove the ham from the oven and allow to cool slightly before serving with extra glaze, as desired.

DOUBLE SMOKED PULLED HAM

PREP TIME : 15 mins
COOK TIME : 12 hrs
RESTING TIME: 30 mins
TOTAL TIME : 12 hrs 45 mins
SERVINGS : 15 people

INGREDIENTS

1 8-10 pound bone-in picnic ham (not sliced)
1/2 cup Zesty Gold BBQ Sauce
1 cup Sugar & Spice Seasoning
1 cup Citrus Spice Ham Glaze
1/2 cup water



INSTRUCTIONS

PREHEAT. Preheat your smoker to 275 degrees F.

PREP. Place the ham meat-side down in a disposable aluminum pan or cast iron pan. Cut score marks across the entire surface of the ham about 1 inch apart and 1/2 inch deep in a diamond pattern.

SEASON: Drizzle the ham with Zesty Gold BBQ Sauce, using your hands to spread it across evenly. Next, thoroughly season the outside of the ham with the Sugar and Spice Ham Seasoning.

SMOKE. Set the ham in the pan onto the grill. Close the lid and smoke for 6-7 hours, or until the internal temperature reads 165 degrees F.

GLAZE. Once the ham reaches 165 degrees F, pour 1/2 cup water in the bottom of the pan and drizzle the Citrus and Spice Ham Glaze over the top of the ham. Cover the pan tightly with foil.

FINISH SMOKING. Increase the heat of your smoker to 300 degrees F. Place the covered ham onto the grates, and continue smoking until the ham reaches 200-205 degrees F and your thermometer slides into the meat like softened butter.

SERVE. Remove the foil from the pan and let it rest at room temperature for at least 30 minutes before shredding. Pour any remaining juices from the braising pan over the shredded ham before serving.