

## Maple-Bourbon Ham

### *Smoke & Spice*

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In Virginia, Kentucky, and other nearby states, traditional country hams are cured in a bed of dry salt for some 5 weeks, smoked in an old-fashioned smokehouse for up to 2 months, and hung to age for almost a year. Barbecuing a ham is much simpler, and many people find the result even tastier. Serves 10 to 12

### ***Ingredients***

- 12- to 14-pound bone-in cooked ready-to-eat ham
- Maple-Bourbon Paste:
  - 2 tablespoons pure maple syrup
  - 2 tablespoons freshly ground black pepper
  - 2 tablespoons Dijon or honey-Dijon mustard
  - 1 tablespoon bourbon or other sour-mash whiskey
  - 1 tablespoon vegetable oil
  - 1 tablespoon paprika
  - 1 tablespoon onion powder
  - 2 teaspoons kosher salt or coarse sea salt
- Maple-Bourbon Mop (optional):
  - 1/4 cup pure maple syrup
  - 1/4 cup bourbon or other sour-mash whiskey
  - 1/4 cup cider vinegar
  - 3 tablespoons vegetable oil
  - 2 teaspoons Dijon or honey-Dijon mustard
- Maple-Bourbon Glaze:
  - 3/4 cup pure maple syrup
  - 1/4 cup plus 2 tablespoons bourbon or other sour-mash whiskey
  - 3 tablespoons Dijon or honey-Dijon mustard
  - 2 tablespoons unsalted butter
  - 2 tablespoons minced onion
  - 1 tablespoon cider vinegar
  - 2 teaspoons yellow mustard seeds, cracked
  - 1 teaspoon freshly ground black pepper

### ***Directions***

1. The night before you plan to smoke the ham, score the fatty side of the ham in wide crisscross cuts through the fat layer, about 1/4 to 1/2- inch deep. Combine the paste ingredients in a small bowl. Apply the gooey, sticky paste evenly to the ham, pretending you're a kid playing in something that will appall your mother. We find it easiest to manage the task if we arrange a large plastic bag on the counter, set the ham in the bag, rub the meat with the paste, and then pull the bag up snug and close it. Refrigerate the ham overnight.

2. Before you begin to barbecue, take the ham from the refrigerator and let it sit at room temperature for 45 to 60 minutes.
3. Prepare the smoker for barbecuing, bringing the temperature to 200°F to 220°F.
4. If you plan to baste the meat (see page 45, “To Mop or Not”), mix the mop ingredients in a saucepan. Warm the mop liquid over low heat.
5. Transfer the ham to the smoker. Cook for 5 1/2 to 6 hours, basting the meat with the mop about once an hour in a wood-burning pit, or as appropriate in your style of smoker.
6. Meanwhile, combine the glaze ingredients in a small bowl. Brush the ham with the glaze twice during the last hour of cooking. The ham is ready when thoroughly heated through.
7. Let the ham sit for 15 minutes before carving.