



## Roasted Ham with Apricot Sauce

Recipe and photo from traegergrills.com.



### Ingredients

- 1 large Ham
- 1 bottle Traeger Apricot BBQ Sauce
- 1/4 cup Horseradish
- 2 Tbsp. Dijon-style Mustard

### Instructions

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 325 degrees F and preheat, lid closed, for 10 to 15 minutes.

Meanwhile, in a saucepan, combine Traeger Apricot BBQ Sauce, horseradish, and mustard. Set aside and keep warm.

Place ham in large roasting pan lined with aluminum foil. Place pan on grill and cook for 1.5 hours.

Open grill and brush the ham with the apricot-horseradish glaze. Continue cooking for another 30 minutes or until a thermometer is inserted into the thickest part of the meat and reaches an internal temperature of 135 degrees F.

Remove ham from grill and allow to rest for 20 minutes before serving. Serve with remaining apricot-horseradish glaze if desired. Enjoy!

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