



## Roasted Christmas Ham with Bourbon BBQ Glaze

Recipe and photo from Traeger.



### Ingredients

1 (8 lb) COOKED BONE-IN HAM  
30 whole CLOVES  
2 cloves GARLIC, MINCED  
1 small ONION, MINCED  
1/2 cup BOURBON WHISKEY  
1 cup BROWN SUGAR  
1/3 cup APPLE CIDER  
1/4 cup WORCHESTSHIRE SAUCE  
2 CUPS KETCHUP  
SALT & PEPPER, TO TASTE

### Preparation

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. Score ham in diamond pattern with knife and push cloves into center of scored diamond. Place ham into a large cast iron pan, and take to Traeger.

Cook for approximately 2 hours, or until thermometer (place thermometer in the thickest part of the meat, without touching the bone) reads an internal temperature of 125 degrees F. For the bourbon BBQ sauce: In a sauce pan, combine garlic, onion and whiskey. Bring to a simmer for 5 minutes, add all other ingredients and bring to a boil. Turn the heat down and simmer for approximately 20 minutes. Run sauce through a strainer and reserve.

When ham has reached an internal temperature of 125 degrees F, take it off the grill and baste with one-third of the bourbon BBQ sauce. Raise grill temperature to 375 degrees F and preheat with the lid closed. Place ham back in the grill and cook until internal temperature reaches 140 degrees F (basting ham every 10 minutes). Let ham rest for approximately 20 minutes before carving. Enjoy!

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