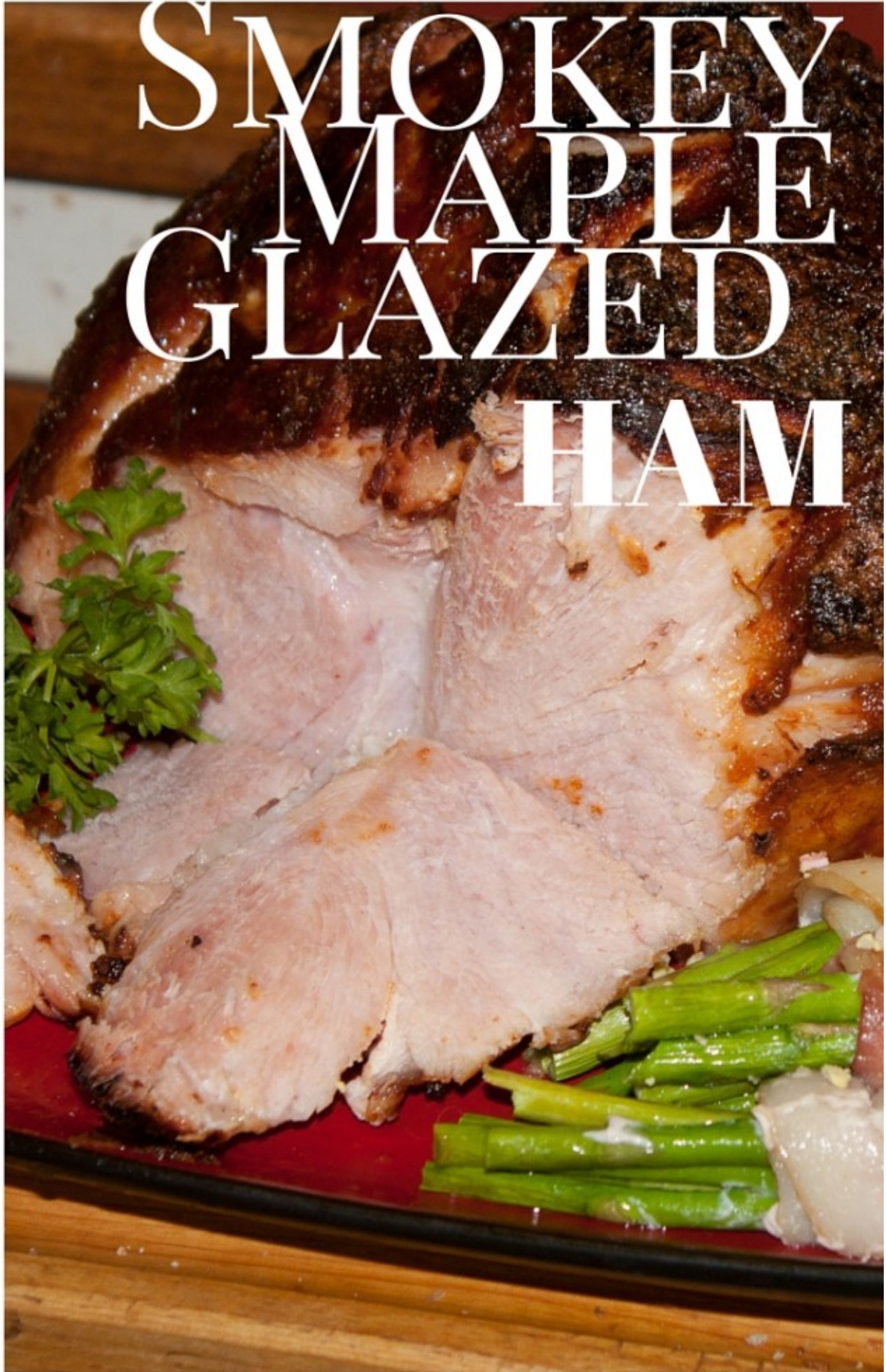


Smokey Maple Glazed Ham

Ham is an Easter tradition in our house – brunch, lunch, dinner... Ham. I love smokey flavors, so after some experimentation, I came up with this sweet and smokey glaze,

SMOKEY MAPLE GLAZED HAM



Moist, smokey and full of flavor.

What you need:

- 6 Tablespoons of maple syrup
- 2 Tablespoons of liquid smoke
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons lemon pepper
- 2 teaspoons garlic salt
- 1 teaspoon smoked paprika
- 2 Tablespoons yellow mustard
- 6 – 7 pound butt portion ham
- Approximately 1/3 cup olive oil

How to Do it:

Mix all the ingredients (except the ham and oil) in a bowl. Rub the ham on all sides with half of the mixture.



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Place the ham on a rack and add 1 Tablespoon olive oil and $\frac{1}{4}$ cup water to the bottom of the pan.

Roast in a 325 degree oven for 45 minutes. At that time, pour the remaining olive oil over the top of the ham and add another $\frac{1}{4}$ cup water to the bottom of the pan.

Continue roasting for another 20 minutes. Remove from oven and brush on the rest of the glaze.

Put back in the oven and roast 20 more minutes.

Remove from the oven and allow to cool slightly before slicing



Serves approximately 6-8 (with freezable leftovers!)



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