



DOUBLE SMOKED HAM

THIS JUICY DOUBLE SMOKED HAM IS INJECTED WITH AN APPLE CIDER AND BOURBON MARINADE, SEASONED WITH HANDCRAFTED SMOKED SEASONINGS, AND SLOW-SMOKED UNTIL PERFECTLY TENDER. PERFECT FOR CHRISTMAS, EASTER, THANKSGIVING, OR SUNDAY DINNER.



				
PREP TIME 30 MIN	COOK TIME 5+ HR	TOTAL TIME 5 1/2+ HRS	SERVINGS 12-15	DIFFICULTY INTERMEDIATE

STEP-BY-STEP INSTRUCTIONS

STEP 1 – PREPARE THE MARINADE

- IN A SAUCEPAN, COMBINE:
- 2 CUPS APPLE CIDER
- HONEY BOURBON
- DIJON MUSTARD
- HONEY
- GROUND CINNAMON
- MAPLE SMOKED SEA SALT
- MAPLE SMOKED PEPPERCORN
- HEAT OVER MEDIUM HEAT UNTIL WELL COMBINED. DO NOT ALLOW THE MIXTURE TO BOIL.
- ALLOW THE MARINADE TO COOL SLIGHTLY.

STEP 2 – INJECT THE HAM

- PLACE THE HAM IN A DEEP FOIL PAN.
- USING A MEAT INJECTOR, INJECT THE COOLED MARINADE EVENLY THROUGHOUT THE HAM, DISTRIBUTING IT ACROSS THE ENTIRE ROAST.
- COVER TIGHTLY WITH FOIL AND REFRIGERATE OVERNIGHT.

STEP 3 – PREPARE THE SMOKER

- THE NEXT DAY, PREHEAT YOUR SMOKER TO 350°F USING HICKORY WOOD PELLETS OR YOUR PREFERRED SMOKING WOOD.
- REMOVE THE FOIL FROM THE HAM.
- SEASON THE OUTSIDE GENEROUSLY WITH:
- APPLEWOOD SMOKED ESPRESSO PEPPERCORN
- MAPLE SMOKED SEA SALT
- HICKORY SMOKED PAPRIKA
- POUR THE REMAINING 1 CUP APPLE CIDER AND ½ CUP HONEY BOURBON INTO THE BOTTOM OF THE FOIL PAN.

INGREDIENTS

HAM

- 1 FULLY COOKED 5-POUND HAM
- MAPLE SMOKED SEA SALT
- MAPLE SMOKED PEPPERCORN
- APPLEWOOD SMOKED ESPRESSO PEPPERCORN
- HICKORY SMOKED PAPRIKA
- APPLE CIDER & BOURBON

MARINADE

- 4 CUPS APPLE CIDER
- ½ CUP HONEY BOURBON
- ¼ CUP DIJON MUSTARD
- ¼ CUP HONEY
- ½ TEASPOON GROUND CINNAMON
- ½ TEASPOON MAPLE SMOKED SEA SALT
- ½ TEASPOON MAPLE SMOKED PEPPERCORN

FOR SMOKING

- HICKORY WOOD PELLETS (OR YOUR FAVORITE SMOKING PELLETS)
- 1 CUP APPLE CIDER
- ½ CUP HONEY BOURBON



DOUBLE SMOKED HAM CONT'D

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- MAPLE SMOKED SEA SALT
- MAPLE SMOKED PEPPERCORN
- APPLEWOOD SMOKED ESPRESSO PEPPERCORN
- HICKORY SMOKED PAPRIKA

WHAT TO SERVE WITH

- COWBOY POTATOES
- HOMEMADE STEAK FRIES
- GREEN BEAN CASSEROLE
- ROASTED VEGETABLES
- MACARONI & CHEESE
- DINNER ROLLS
- HOMEMADE APPLESAUCE

RECIPE VARIATIONS

- BROWN SUGAR GLAZE
 - ADD BROWN SUGAR TO THE MARINADE FOR A SWEETER FINISH.
- MAPLE BOURBON HAM
 - REPLACE THE HONEY WITH PURE MAPLE SYRUP.
- APPLE SMOKED VERSION
 - USE APPLEWOOD PELLETS INSTEAD OF HICKORY FOR A Milder SMOKE PROFILE.
- SPICY HOLIDAY HAM
 - ADD A PINCH OF HICKORY SMOKED HABANERO PEPPERCORN FOR GENTLE HEAT.

STEP 4 – SMOKE THE HAM

- PLACE THE FOIL PAN DIRECTLY ONTO THE SMOKER.
- COOK FOR APPROXIMATELY 1 HOUR PER POUND, OR UNTIL THE HAM REACHES AN INTERNAL TEMPERATURE OF 165°F.
- EVERY 45-60 MINUTES, SPOON THE JUICES FROM THE BOTTOM OF THE PAN OVER THE HAM TO KEEP IT MOIST AND ENCOURAGE CARAMELIZATION.

STEP 5 – REST THE HAM

- REMOVE THE HAM FROM THE SMOKER.
- TENT LOOSELY WITH FOIL AND ALLOW IT TO REST FOR 30 MINUTES BEFORE SLICING.
- THIS HELPS THE JUICES REDISTRIBUTE THROUGHOUT THE MEAT.

STEP 6 – SLICE & SERVE

- SLICE THE HAM TO YOUR PREFERRED THICKNESS.
- SERVE WITH YOUR FAVORITE HOLIDAY SIDE DISHES AND DRIZZLE WITH A LITTLE OF THE WARM PAN JUICES FOR EXTRA FLAVOR.

SMOKEHOUSE KITCHEN TIPS:

- INJECTING THE HAM THE NIGHT BEFORE GIVES THE MARINADE TIME TO FULLY PENETRATE THE MEAT.
- BASTING WITH THE PAN JUICES HELPS CREATE A RICH, CARAMELIZED EXTERIOR.
- USE A DIGITAL MEAT THERMOMETER FOR THE MOST ACCURATE RESULTS.
- LET THE HAM REST BEFORE SLICING TO RETAIN ITS JUICES.
- SAVE THE LEFTOVERS FOR SANDWICHES, SOUPS, OMELETS, OR BREAKFAST CASSEROLES.