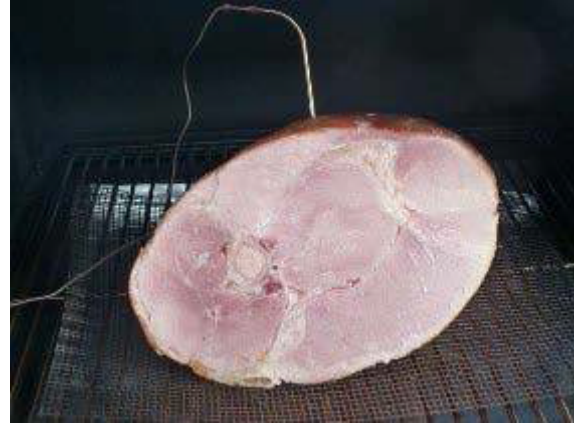




HICKORY SMOKED HAM



Pay attention to the difference between "Ready to Eat" and "Ready to Cook" Hams. The main difference being that "Ready to Eat" are fully cooked and only need to be taken to an Internal Temperature (IT) of 140°F but "Ready to Cook" Hams are only partially cooked and need to be taken to an IT of 160°F.

Preheat your Wood Pellet Grill to 325°F with Gourmet BBQ Smoked Hickory pellets. Cook the Ready to Eat Ham for 15-20 minutes per pound at 325°F until the IT reaches 140°F. Rest under a foil tent for 20 minutes before serving. If you're not ready to serve the Ham double wrap the Ham in heavy duty Foil, a heavy Towel, and place the Ham into a tightly closed Cooler for up to an hour.



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)