

Ham – on your Big Green Egg

Big Green Eggs and Ham, oh man. Here is a fully adjustable recipe that's ready for you to customize and make the Ham of Your Dreams! Let's get cooking and Ace this recipe.

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1 Ham – Approx finished weight 6 pounds

Prep time: 20 Minutes Prep, 2 Days of Brine time

Cook time: 2 Hours smoke time, 4-6 hours of cook time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
7 lbs	Pork Shoulder, Boneless	Costco / Sams Club
1 Pkg	Chef Brine, 5280 Culinary	Follow package directions
1 Cup	Sugar, Brown, Dark	
2 Cup	Syrup, Maple	or to taste
GLAZE RECIPE:		
2 Cups	Sugar, Brown, Dark	
2 Tbsp	Rub a Dub, 5280 Culinary	
1 Cup	Syrup, Maple	
1 tsp	Cinnamon, Ground	or to taste
1 tsp	Vanilla Extract	or to taste

Prep Directions:

- See above for ALL prep instructions

Cooking Notes:

Cooking Directions:

Preparation:

- Using Chef Brine, brine Pork in a bucket for 2 days (48 hours) in your fridge (One package is the correct size to use)
 - Brine directions (according to Chef Brine instructions): Bring two quarts of water to a boil and stir in seasoning blend. Reduce heat and simmer, stirring to dissolve seasonings and to activate spices – about 5 minutes. Cool and combine with 2 gallons of ice water in a large plastic bucket.
- Pat the pork dry, then add to the cooled brine.
- Cover and refrigerate
- After 48 hours, remove pork from brine, do not rinse.
- On the skin side make diagonal cuts into the skin (not the meat) across the entire top side
- Pre Heat your Big Green Egg to 200 degrees and load with your preferred smoking wood chunks
- Place the ham on the grill grate and smoke for 2 hours (or more if stronger smoke is desired)
- Once ham has smoked for 2 hours, transfer ham to a heavy-duty pan
- Add the ConvEGGtor legs up and add a drip pan filled with 2 cups of liquid, then place grill grate on top of convEGGtor
- Adjust EGG temperature to 325 degrees
- Place 1 cup of water into the pan and cover ham and pan with foil or lid
- Cook ham, covered, until internal temp reaches 135/140 degrees
- Uncover ham and adjust EGG temperature to 425
- Cook ham until internal temp reaches 150 degrees and skin starts to brown
- Baste ham with glaze every 5 minutes for about 35-45 minute or until desired glaze is reached
- Remove ham pan from the EGG at 150, cover with foil/lid and allow to rest for 15-20 minutes. Ham should carry over to 155 degrees
- Uncover, slice, serve and enjoy

Grills / Grill Gear Used:

- Big Green Egg, Large
- Thermometer, Digital, Instant Read
- Kingsford extra tough Grill Pan

Available at participating locations

Ace SKU – 6108419

Ace SKU – 8463135

Shopping List (Products Used):

- Rub A Dub, 5280 Culinary
- Chef's Brine, 5280 Culinary

Ace SKU – 8562050

Ace SKU – 8560153