World’s Best Ham – Weber Kettle

I know what you’re thinking, WORLDS BEST HAM? Yeah right, I’ll be the judge of that. Well here is the recipe that’s going to change that for you, why you ask? Because it’s fully adjustable and ready for you to customize it and make the Ham of Your Dreams!! So, there’s that I guess. Happy Cooking, Chef Jason

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

### *Measure* ***Ingredient Prep Notes***

### 7 lbs **Pork Shoulder, Boneless (don’t trim fat) 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:

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| **Preparation:*** Using Chef Brine, brine Pork in a bucket, with brine bag, 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 Weber Kettle to 225 degrees, setting it up for indirect cooking

COOKING NOTE! SEE BELOW* \*\*\*\*\*\* Be sure to add enough charcoal briquettes to sustain the smoke time and allow the grill to get hotter for the cooking and finishing temps \*\*\*\*\*\*
* Load with 2-3 medium chunks for Apple or preferred smoking wood
* 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
* Adjust Weber Kettle temperature to 325 degrees
* Place 1 cup of water into the pan and cover ham and pan with foil
* Cook ham, covered, until internal temp reaches 140/145 degrees
* Uncover ham and adjust Weber Kettle temperature to 400
* Cook ham until internal temp reaches 150 degrees and skin starts to brown
* Baste ham with glaze every 15 minutes for about 35-45 minute or until desired glaze is reached
* Remove ham from the Weber Kettle at 155 degrees, cover with foil and allow to rest for 15-20 minutes. Ham should carry over to 165 degrees
* Uncover, slice, serve and enjoy
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# Grills / Grill Gear Used:

* Weber Kettle, Performer **Ace SKU - 8406704**
* Thermometer, iGrill 2 **Ace SKU – 8531519**
* Kingsford extra tough Grill Pan **Ace SKU – 8463135**
* B&B Charcoal Briquettes **Ace SKU – 8023367**
* Tumbleweed Starters **Ace SKU – 8815144**
* Weber Chimney Starter **Ace SKU – 8211369**
* Weber iGrill 2 **Ace SKU – 8531519**

# Shopping List (Products Used):

* Bayou Dust, 5280 Culinary **Ace SKU – 8561961**
* Chef’s Brine, 5280 Culinary **Ace SKU – 8560153**
* 5280 Culinary Brine Bags **Ace SKU – 8017718**