Store Bought Ham – Traeger Timberline XL

In this recipe we take a store-bought ham, give it some wood fired fun and a brown sugar glaze. Let’s Get Cooking, Chef Jason

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

##### **Yield:** 10-12 people

##### **Prep Time:** 10 Minutes + 20 Minutes Seasoning Rest

##### **Cook Time:** 4 Hours

**Cook Temp**:

2 Hours - 225˚ F - Smoke Temp

30 Minutes - 350˚ F Searing Temp

1 ½ Hours - 350˚ F Finishing Temp

# Ingredients

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

### 6-7 lb. **Ham, not spiral sliced Boneless**

### 3 tbsp **Sugar, Brown, Dark**

### 3 tbsp **Rub-A-Dub, 5280 Culinary**

### ½ cup **Syrup, Maple**

### 1 tsp **Chinese 5 Spice**

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# Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, or any cooking tools

Clean out Traeger as needed and change drip tray liner

Fill pellet hopper with Reserve Blend Pellets

Set Traeger to 400˚ F, hit enter and hit ignite

While Traeger is heating up –

Remove ham from package, pat dry and place ham into a grill proof pan

With a paring knife, cut diagonal lines into the ham surface, about ½” Deep

Add ham to the Traeger, add the probe (WiFire or Meater Probe)

Set probe alarm for 120˚ F (about 65-70 minutes to reach temp)

While ham is baking

Make glaze by adding Sugar, Rub-A-Dub, Syrup and 5 Spice to a mixing bowl and mix to combine

When Traeger temp hits 120˚ F carefully brush the ham with the glaze

Cook for another 45 minutes or until ham reaches 140˚ F Internal temp

Using Nitrile and heat proof gloves, carefully remove the ham and transfer to a serving platter

Allow to cool for 10 minutes

Slice and Serve

**SHOPPING LIST**

Traeger Timberline XL Ace SKU –

Signature Blend Pellets Ace SKU – 8013984

Rub-A-Dub, 5280 Culinary Ace SKU - 8562050