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# Double-Smoked Ham

Smoked ham is one holiday tradition we never tire of, and the leftovers provide us with amazing lunch sandwiches for days afterwards. This is hands down the easiest, most smoke-tacular, and best-tasting ham recipe we've ever tried... but don't just take our word for it!

Serves about 15 adults.

## Preferred Smoking Fuel

- 50% mix of cherry and hickory [logs](#) or [chunks](#)
- [Hickory pellets](#)

## Ingredients

- 1 spiral cut ham, 8–10 pounds (smoked and fully cooked). Skip the honey-glazed ham section, we've got bigger and better things in mind!
- 12 ounces [apple jelly](#)
- 12 ounces [Blues Hog Raspberry Chipotle Barbecue Sauce](#)

## The Preppin'

1. Pre-heat your smoker to 275° F.
2. If you're using a charcoal smoker, add several chunks of wood to the fire twenty minutes before adding the meat.
3. Remove the ham from the packaging and discard any included glaze mixes. We're gonna rock this ham!
4. Spray a wire rack with cooking spray and set the ham on the rack.

## **Smoke Show!**

1. Smoke the ham for two hours, or until it reaches an internal temperature of 130°.
2. Meanwhile, combine the apple jelly and the Raspberry Chipotle sauce in a small pan. While stirring frequently, bring it to a simmer, then immediately lower the heat to keep the glaze warm. Do not reduce the glaze!
3. Transfer the wire rack holding the ham to a foil pan. Next, use a basting brush to generously apply the glaze to the ham. While brushing, we like to use a spatula to slightly ruffle the slices so some of the glaze seeps between them.
4. Continue smoking the ham at 275° for an additional thirty minutes, or until the internal temperature of the ham reads 140°.

## **The Homestretch**

1. Remove the ham from the smoker and brush on any leftover glaze, then let the ham rest for 10–15 minutes before carving.
2. Transfer the ham to a cutting board. Following the natural seams in the ham, cut the meat off the bone one section at a time, resulting in perfectly-sized serving slices.
3. Arrange the slices on your favorite platter and say hello to your new holiday dinner tradition!
4. Store any leftovers in a covered container in the refrigerator for up to seven days, or in the freezer for up to three months.

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