



ORANGE & HONEY GLAZED HAM

Prep Time: 30 minutes

Cooking Time: 90 minutes

Difficulty Rating: ■■■○○

Ingredients:

1 Boneless ham 4lbs

Orange Honey Glaze:

1/2 cup honey

Juice and zest of 1 orange

4 tablespoons butter

2 tablespoons Dijon mustard

1 large sprig fresh thyme

Potatoes:

3lbs baby potatoes

2 tablespoons olive oil

2 cloves of garlic, crushed

Methods

1. One hour before cooking, remove the ham from its wrapper and pat dry with paper towels.
2. Cut the rind of the ham in a 1 inch diamond pattern, cutting about 1/4 inch deep.
3. Skewer the ham on the rotisserie spit, securing it with the spit forks.
4. Let the ham rest at room temperature until it is time to grill.

ORANGE & HONEY GLAZE

1. Simmer the glaze ingredients over medium heat, stirring often, until the butter melts.
2. Remove the glaze from the heat and set it aside until it is time to glaze the ham.
3. Reheat the glaze right before using.

COOKING THE HAM

1. Set the grill up for indirect medium-low heat (300°F) with the drip pan in the middle of the grill.
2. Don't start the burner(s) directly under the ham.
3. If you're on the Fusion 600 then use the ceramic burner.
4. Put the spit on the grill, start the motor spinning, and make sure the drip pan with water is centered beneath the ham.
5. Close the lid and cook.
6. At the 45 minutes mark replace the drip pan with the potatoes in the disposable foil baking tray.
7. The ham is cooked when it reaches 145°F in its thickest part, about an 1 1/2 hour for a 4 lbs ham.
8. It should take about 18 minutes per pound of ham, but thickness matters more than weight, so check the temperature every hour.
9. During the last half hour of cooking, brush the ham with the reheated glaze every ten minutes.
10. The ham should be caramelized and slightly charred and potatoes golden and tender.

megamaster

TOGETHER, MADE BETTER



ORANGE & HONEY GLAZED HAM

Prep Time: 30 minutes

Cooking Time: 90 minutes

Difficulty Rating: ●●●●○

Together, made better, with you:

Methods

POTATOES

1. Cook the potatoes in a saucepan of boiling, salted water for 15 minutes or until just tender.
2. Drain.
3. Place in a large disposable foil baking tray.
4. Add oil and garlic.
5. Season with salt and pepper.
6. Toss to coat.

SERVING

1. Remove the ham from the rotisserie spit.
2. Be careful, the spit and forks are blazing hot.
3. Let the ham rest for 15 minutes, then carve and serve.

megamaster

TOGETHER, MADE BETTER