ROTISSERIE HAM WITH ORANGE AND HONEY GLAZE

Prep Time: 30 minutes
Cooking Time: 90 minutes
Difficulty Rating: ●●●◉○

Ingredients:
1 Boneless ham, 2kg (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:
1.5 kg (3lbs) baby potatoes
2 tbs olive oil
2 cloves of garlic (crushed)

Together, made better, with you:

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Method

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

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

3. **Set up the grill for indirect medium-low heat:** Set the grill up for indirect medium-low heat (300°F) with the drip pan in the middle of the grill. Don't start the burner(s) directly under the ham. Meanwhile, cook potato in a saucepan of boiling, salted water for 15 minutes or until just tender. Drain. Place in a large disposable foil baking tray. Add oil and garlic. Season with salt and pepper. Toss to coat.

4. **Rotisserie cook the ham:** Put the spit on the grill, start the motor spinning, and make sure the drip pan with water is centered beneath the ham. Close the lid and cook. At the 45min mark replace the drip pan with the potatoes in the disposable foil baking tray. The ham is cooked when it reaches 145°F in its thickest part, about an 1 1/2 hour for a 4 pound ham. During the last half hour of cooking, brush the ham with the reheated glaze every ten minutes. The ham should be caramelized and slightly charred and potatoes golden and tender.

5. **Serve:** Remove the ham from the rotisserie spit. Let the ham rest for 15 minutes, then carve and serve.

megamaster
TOGETHER, MADE BETTER