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Myron mixon smoked ham recipe

You can now get our Double Smoked Ham Set to get everything you need to make this recipe! Ingredients For the ham: 1 ham smoked spiral sliced ham Lane's BBQ Sweet Heat Rub 1 cup Apple Juice or water 1 foil pan 5 apple wood chunks For the glaze: 1/2 stick unsalted, sweet cream butter 1/2 cup light brown sugar 8 ounces Unicoil Preserves Salted Caramel Peach Spread 1 pinch Kosher Salt Instructions Remove ham from its package and set on its side. Liberally season with Lane's BBQ Sweet Heat rub. Next, place the ham face down on the wire rack then into the pan. Pour 1 cup of apple juice (or water) in the pan. Let the ham sit at room temp for 1 hour. Setup Kamado Joe for indirect cooking at 300 degrees (going to cook at 250 so you always want to start it higher). Once smoker reaches 300, place wood chips/chunk on top of charcoal and mix around with your ash tool. Place the plate setter then grilling grate on top and you are ready to go. Set ham on smoker. Essentially, you are only reheating the ham so it's ready to roll when it reaches around 140 degrees. A 10-12 lb ham will take around 4 hours. Once the ham reaches an internal temp of 120 degrees I pour the glaze over the top then continue smoking until it reaches 140 degrees.Remove from smoker, cover loosely with foil and let rest for about 30 minutes. Slice & Enjoy! Would you like a recipe for a smoked holiday ham that looks and tastes amazing, but is super simple to make?If you want a stunning centerpiece for your Christmas feast, but don't want to spend all day preparing it, this double-smoked, spiral sliced ham recipe from Malcom Reed is definitely worth a try!In this video, barbecue legend Malcom Reed shows an incredibly simple method for turning an inexpensive, supermarket ham into a mouthwatering feast that will delight your Christmas guests. What makes this recipe so simple is that most of the work is done for you before you start. By starting with a fully cooked, spiral sliced ham, you eliminate most of the work involved with a traditional barbecue recipe. Spend more time with your guests and less time at the smoker!Credits: The instructions and screenshots in this post were taken from the video above. We've outlined the process in writing to help make this recipe a success on your first try. Glaze:Blues Hog Raspberry Chipotle Barbecue SauceApple JellyJust a plain smoked ham is great. There's no need to spend extra money for a honey-glazed ham because you will be dressing it up with a raspberry chipotle glaze. We do recommend using a spiral sliced ham as that will allow more of the flavor from the smoke and the glaze to get to the inside. Plus, it will be easier to serve once it's done.In this video Malcom uses the Gateway Smoker with Royal Oak charcoal briquettes, but you can use whatever smoker you have. You'll want to maintain a temperature of about 275 degrees Fahrenheit.Throw in a couple chunks of cherry wood or other mild-flavored wood to give it that extra level of smoke flavor.All you need to do is take the packaging off of the ham and place it on a wire rack for smoking. The glaze will be added later.Put the ham in the smoker and leave it until it reaches an internal temperature of about 140 degrees. For a ten-pound ham this should take about two to two-and-a-half hours. The exact internal temperature isn't critical since the ham is already fully cooked—just make sure that you don't cook it so long that it starts to dry out.While the ham is smoking, you can move on to step five and make the raspberry chipotle glaze. For this glaze we're using two ingredients: Blues Hog Raspberry Chipotle Barbecue SauceApple jelly. Start by putting the apple jelly in a sauce pan and heating it until it's melted. Once it's melted, put in about an equal amount of the raspberry chipotle barbecue sauce. Stir it and bring it to a slight simmer. Keep the glaze over low heat for about thirty minutes, stirring it occasionally. Keep an eye on the glaze to make sure it doesn't burn.After the ham has been in the smoker for nearly two hours you can go ahead and put the glaze on. Set the wire rack with the ham into a foil pan to catch the drips. Brush the glaze all over the ham, letting it run down the sides and soak into the surface. Leave it in the smoker for about half an hour to let the glaze set.Purchase a Basting Brush and PanRemove the ham from the smoker and place it on a cutting board. With a boning knife, remove the ham from the bone. Follow the natural seams in the ham to take the meat off in sections. Since the ham was pre-sliced it should be ready to plate and serve.Shop some of our barbecue supplies and equipment here in our online store or visit our store in person for a full line of barbecue equipment and supplies.Can't find what you need online? Visit our specialty barbecue store at 140 W Main Street in New Holland, Pennsylvania to immerse yourself in many of the best products available for anyone wanting to make delicious food outdoors. Our store hours are listed at the bottom of this page.About the author: William Hertzler is a writer and social media manager at Meadow Creek Barbecue Supply. We've detected that JavaScript is disabled in this browser. Please enable JavaScript or switch to a supported browser to continue using twitter.com. You can see a list of supported browsers in our Help Center. Help Center If you're following the keto diet, a pork shoulder is your friend. Make no mistake about it: A whole bone-in pork shoulder is still somewhat of a project to cook. However, it's guaranteed not only to keep you on your diet plan, but also to have plenty of delicious smoked meat to share with your family, friends and neighbors, too.For the pit mop:Combine all the ingredients and ½ gallon of water in a large pot and set it over medium-high heat. Bring to a boil so that the pepper flakes open up and infuse the mop with flavor. Let the mop cool completely, about 1 hour.Funnel the sauce into bottles or containers of your choice. Cover tightly. The sauce will keep, refrigerated, for up to 1 year. You can portion it out as you cook barbecue along the way.For the BBQ vinegar sauce:In a heavy, medium-sized pot set over medium heat, combine the vinegar, tomato paste and hot sauce. Stir until well mixed. Add the salt, pepper, and red pepper flakes and stir to dissolve. Stir in the monk fruit sweetener and allow the mixture to come to a simmer but do not let it boil. When the spices are thoroughly dissolved, take the pot off the heat and set aside to cool to room temperature. Funnel the sauce into bottles or containers of your choice. Cover tightly. The sauce will keep, refrigerated, for up to 1 year.For the pork:1. Select and prep the meat. My daddy didn't trim pork shoulders too much; maybe he cut away extra skin or large hunks of sinew hanging off a shoulder, but mostly he kept it simple and liked to take the shoulders straight from the butcher. Do it like he did: lay the shoulder out on a table covered with butcher paper or another sanitary covering, then rub it down all over the inside and the outside with white vinegar. Season all over with salt and pepper.2. Heat your smoker to 250 F.3. Place the shoulder in a large aluminum pan, meat side down. Transfer the pan to the smoker and cook for 3 hours.4. Remove the pan from the heat. Poke the skin with a sharp knife in three places. Using heat insulated gloves or tongs, carefully flip the shoulder so that it is now skin side down. Cover the pan with aluminum foil.5. Return the shoulder to the smoker. Cook for about 6 hours, all the while keeping the smoker temperature consistent at 250 F. Every hour, open up your smoker, remove the foil covering, and mop your meat.6. After four hours, start checking the meat for doneness. My dad did this by grabbing the blade bone and pulling it. (Wear your heavy-duty work gloves to do this, if you like.) You want that meat to be almost falling-off-the-bone tender. If the bones are slipping easily, we're going to pull the shoulder out. If not, we're going on for 1 to 2 hours more. Again, we're mopping at 90-minute intervals until the meat is done. It's done when the temperature is 205 F.7. When the meat is done, pull it from the smoker and let it rest for 1 hour. My dad pulled all the meat from the shoulders by hand and with tongs, simply grabbing off pieces and collecting them in a large aluminum pan. At this point, lightly sauce the meat with the vinegar-based sauce and make barbecue platters or sandwiches. Photo Courtesy: kal19/Stock Sweet, salty and perfectly tender, ham is a holiday dinner table staple guests anticipate each year. And there's certainly nothing wrong with sticking to a tried-and-true classic version you learn some helpful tips for baking, serving and glazing. Whether you're using your oven or a pressure cooker, we'll help you get your holiday ham table-ready. Most hams you'll find for sale are cured. Curing is a preservation process that gives ham its flavor and texture, and there are different types of cures to choose from. City hams and pre-glazed spiral cut hams are some of the most common types sold at grocery stores. They're almost always cured in a liquid brine and then fully cooked. Most city hams are smoked for added flavor, too, and it's easy to find both bone-in and bone-out varieties. Leaving the bone in adds flavor and keeps the meat moist. You can also use the bone to make soup after you've eaten the meat. Country ham, on the other hand, is cured using a dry rub and is usually sold uncooked. Sometimes country hams are smoked, but these are much less common than smoked city hams. It's possible to find large, holiday-worthy country hams at grocery stores. But, you're more likely to find them at the deli counter, where they're sliced for sandwiches, or at a specialty butcher. The ham you ultimately go with depends on the amount of time you want to spend cooking it and the flavor you want to achieve. Most recipes assume you'll be using a city ham that you'll simply glaze to add flavor and reheat in your oven. You can substitute country ham in many recipes, but there are a few things to keep in mind. These are usually uncooked cuts of meat, so they take more time to prepare and cook. Most city hams take around 45 minutes to reheat. But you'll need to cook a country ham like you do a turkey — for about 20 minutes per pound in the oven. When you're shopping for ham, plan to cook around a half-pound per person for a bone-in ham. For a boneless ham, plan for a third-pound per person. Ham Cooking and Serving Tips You'll need a large roasting pan to cook your ham in. A 9-inch by 13-inch pan is usually large enough to fit a ham without it touching the sides. To keep the ham from burning, cover it loosely with aluminum foil. Baste it often while it's cooking to ensure it takes on plenty of flavor and stays moist. To plate your ham, you can pre-slice it and serve it on a platter. You can also dish it up right from the roasting pan. If you go with this option, it helps to carve some pieces your guests can easily finish pulling off. Before you carve the ham, remove the juices from the roasting pan. One of the best parts about serving a holiday ham is the leftovers. If you serve it for Christmas Eve dinner, for example, you can plate it alongside other dishes the next day at your Christmas brunch. From chef salads to split pea soup, there are also plenty of other ways to finish off holiday ham leftovers. Baked Ham With Pineapples Photo Courtesy: EzuImage/Stock Let's kick things off with a classic! This recipe from Taste of Home is deliciously traditional — you've probably seen something similar on a holiday table at least once before — and it's pretty easy to cook up, too. You'll score a fully cooked bone-in ham to create diamond shapes, adding cloves to get that old-fashioned look. Then, it's just a matter of glazing the meat with pineapple juice and brown sugar before decorating it with pineapple slices and maraschino cherries. After an hour or so baking in the oven, this ham will be ready to carve and serve up. Ham With a "Bee Sting" Glaze Want to bring some heat to the holidays? This peppery ham has you covered — and it's so much more pleasant than an actual bee sting. This recipe from Country Living comes together quickly thanks to the fully cooked, smoked, bone-in ham you'll use as the base of the dish. And here's where it gets really fun: The glaze you'll make blends zesty ingredients like cayenne pepper, ginger and lemon peel, and it'll have your home smelling just like the holidays — but with a surprise twist. Does your dinner group like things on the even-spicier side? One great thing about this recipe is that there's plenty of room to tailor it to your preferred flavors, especially if that means making it hotter. To really amp up the spice, add a tablespoon of vinegar-based hot sauce and a quarter-teaspoon of red pepper flakes per every 4 pounds of ham you're cooking. Quick and Easy Instant Pot Ham If you're already a devoted Instant Pot lover, you'll be happy to know you can even use it to cook up your holiday ham. To make this pressure cooker-friendly recipe from Life Made Sweeter, you'll need a fully cooked spiral ham, along with some basic seasonings like Dijon mustard, minced garlic, butter and brown sugar. After whipping up the easy glaze, you'll be delighted with how quickly this ham cooks — it only needs about eight minutes for every 4 pounds of meat. The simplicity and quick cooking mean this is also a perfect last-minute main dish on a busy weeknight any time of the year. You can easily adapt this recipe to suit any guests following low-carb or paleo diets. Simply substitute golden monkfruit for the sugar to keep the carb count down. You might not even realize the brown sugar is missing. Tangy Honey Mustard Apple-Stuffed Ham Photo Courtesy: [LauriPatterson/Getty Images] Short on time? Your guests would never know it after feasting their eyes on this honey mustard apple-stuffed ham from A Spicy Perspective. Using only six ingredients — including a pre-cooked, pre-sliced ham — you can create a dish that's as flavorful as it is beautiful. Since you're starting off with a ham that's already cooked and sliced, the prepwork here is pretty simple. You'll begin by thinly slicing up a few Granny Smith apples and tucking them between the slices to give the ham its signature look. After glazing it with a blend of whole-grain mustard, Dijon mustard, honey and ground cardamom, you only need to pop it into the oven for an hour or so, making sure to baste it as you go. Your dinner guests will be delighted to find delicately spiced apples when they dish themselves up some slices of meat. Vegan Maple Ham This sweet and smoky recipe from Sunnyside Hanne is sure to make the vegans and vegetarians at your holiday table feel welcome this year. The base of this vegan ham is seitan, a type of protein that comes from wheat and has a chewy, meaty texture. You'll season it with liquid smoke — you can also actually smoke it with hickory chips if you have extra time — for some seriously authentic flavor. A few key seasonings and a glaze of maple syrup, soy sauce and apricot jam round out this recipe. If you really want to elevate things, follow the recipe's instructions to make the caramelized pineapple and orange topping and stud the roast with cloves. The charred fruits and spice add extra depth and make this a truly beautiful addition to your holiday spread. MORE FROM SYMPTOMFIND.COM

