

ROASTED HAM WITH APRICOT SAUCE

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Review It

1, 12-15 LBS. HAM, BONE-IN,
FULLY COOKED

1/4 CUP HORSERADISH

2 TBSP. DIJON-STYLE MUSTARD

1 BOTTLE **TRAEGER APRICOT
BBQ SAUCE**

PREPARATION

- If the ham still has a layer of fat and skin on it, trim the skin off, leaving about 1/4-inch of fat on the meat.
- Line a large roasting pan with aluminum foil, allowing it to overhang the sides. Place the ham in the roaster.
- When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 325 degrees F and preheat, lid closed, for 10 to 15 minutes.
- Place the roasting pan with the ham on the grill grate; bake for 2-1/2 hours, or until the internal temperature of the ham is 135 degrees F when read on an instant-read meat thermometer.
- Meanwhile, in a saucepan, combine Traeger Apricot BBQ Sauce, horseradish, and mustard. Warm gently when the ham is nearly done.
- Brush the apricot-horseradish glaze over the outside of the ham after it reaches 135 degrees F, but reserve some for additional glaze when serving.
- Continue to bake the ham for 1 hour more.
- Transfer the ham to a cutting board and tent with aluminum foil. Allow to rest for 20 minutes before carving. Serve with remaining apricot-horseradish glaze. Enjoy!

Difficulty: 2/5
Prep time: 10 mins
Cook time: 3.5 hrs
Serves: 6 - 8
Hardwood: Apple
