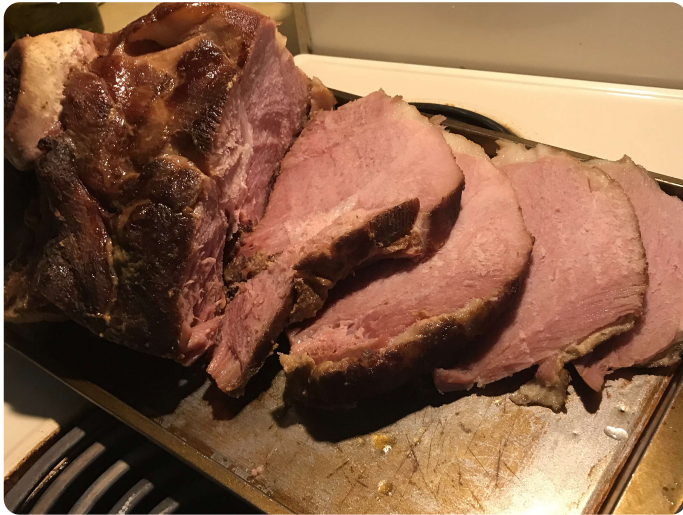


Grilled Ham

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Easy

Servings

3 hrs 10 mins

Description

This grilled ham stays moist and delicious because its sealed in foil as its cooked

Ingredients

- - 1 cup brown sugar - ¼ cup yellow mustard - 1 1 (9 pound) fully-cooked
- bone-in ham

Instructions

1. Preheat the grill to 350 degrees F (175 degrees C). Mix brown sugar and mustard together in a bowl until a paste forms. Place ham onto a large piece of heavy-duty aluminum foil. Spread brown sugar paste over entire ham. Wrap foil securely around ham
2. sealing all of the edges together. Place wrapped ham into a disposable grill pan. Grill ham on the preheated grill until heated through
3. about 2 1/2 hours. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Remove ham from the grill and let rest for 30 minutes before slicing. Cook's Note You can also bake this in the oven for 15 to 20 minutes per pound. I recommend using a disposable pan because the paste may leak while cooking and will begin to burn.