

# From the Smoker to the Table: A Delicious Whole Ham Recipe

Looking for an impressive main dish that's perfect for feeding a crowd? This delicious ham includes both the butt and shanks portions and weighs approximately 20 lb, making it ideal for large gatherings or special occasions.

Coated in a flavourful blend of dry rub spices and glazed with a sweet and tangy honey mustard mixture, this ham is sure to be a hit with your family and friends.

## Instructions for Honey Mustard Ham & Grilled Pineapple:

- 1 [Nutrafarms whole ham](#) (approximately 20 lbs)
- $\frac{1}{2}$  cup yellow mustard x 2
- 1 tablespoon paprika
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon black pepper
- 1 tablespoon ground mustard
- $\frac{1}{2}$  cup honey
- 1 fresh pineapple, halved



### **Instructions for Honey Mustard Ham & Grilled Pineapple:**

1. Preheat your smoker or oven to 275°F.
2. Remove the ham from the packaging and rinse under cold water to remove any excess salt and brine, then pat dry with paper towels.
3. Coat the ham with a light layer of yellow mustard using a gloves or a basting brush.
4. Combine the paprika, onion powder, garlic powder, black pepper, and ground mustard in a small bowl. Coat the layer of yellow mustard with the spice rub, covering as much of the exterior as possible.
5. Place the ham on the smoker or in the oven and cook until the internal temperature reaches 140°F, about 4 hours before we add the glaze.
6. Once the ham reaches 140°F, it's time to glaze our ham. In a small bowl, mix together the honey, yellow mustard & black pepper, and brush over the entire ham.
7. Continue cooking the ham until it reaches an internal temperature of 160°F, about another 30-60 minutes.

8. Remove the ham from the smoker or oven and tent lightly with foil. Let rest for about 30 minutes.
9. Now it's time to grill the pineapple. Cut the pineapple in half and coat the cut sides with some of the same dry rub used for the ham. Smoke or bake the pineapple cut side down over indirect heat with the ham until caramelized, about 30-40 mins while the ham rests.
10. Slice the ham and serve with the grilled pineapple on the side. Drizzle some remaining glaze over the ham for extra flavour and enjoy!







## Final Thoughts:

If you're on the hunt for a show-stopping centerpiece for your next family gathering or dinner party, then this ham is the perfect fit. Seasoned with a blend of spices and coated in a sweet and tangy honey mustard glaze, this recipe is sure to impress your guests.

Whether you're celebrating a special occasion or just want to indulge in a delicious family meal, our smoked whole ham is the perfect choice.