



## Grilled Ham with Lemon-Orange Glaze

### Ingredients:

- 6-7 pound bone-in smoked hame
- 2 tablespoons brown sugar
- 1 tablespoon ground coriander
- 1 tablespoon paprika
- 1 teaspoon cumin
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/4 cup lemon marmalade
- 2 tablespoons orange juice

Makes: 8 servings.  
Prep Time: 15 minutes  
Cook Time: 2 hours



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### Directions:

1. Preheat grill to medium-hot (375-425°F.) for indirect cooking.
2. Place drop pan in center, not over heat source (for gas grill, turn off center burner; for charcoal grill, bank coals on either side).
3. Score top and sides of ham with a knife in a crisscross pattern.
4. Mix all remaining ingredients except the glaze ingredients and rub into surface of ham.
5. Place ham, score side up, in center of grill over drop pan.
6. Cover and grill for 1 - 1 1/2 hours until internal temperature of ham (measured with a meat thermometer) reads 140°F. (about 15-18 minutes per pound.)
7. Combine marmalade and orange juice in a small bowl.
8. Brush over ham and grill 5 minutes more.
9. Remove ham from grill and let stand 15 minutes.

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*Recipe courtesy of the National Pork Board.*

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