

## Test Your Hand At Smoke Cooking With Succulent Slow-Roasted Ham From New York Times Best-Selling Author

(NAPSA)—According to the 23rd annual Weber GrillWatch Survey, nearly half of Americans (44 percent) are interested in cooking on an outdoor smoker. With the colder temperatures moving in, now is the perfect time to give smoking a try no matter what type of grill you have.

“Smoke cooking can be intimidating to many people—even experienced grillers,” says Jamie Purviance, whose “Weber’s Smoke—A Guide to Smoke Cooking for Everyone and Any Grill” made the New York Times Best-Sellers list. “My goal is to take the mystery out of smoke cooking and walk people through every step—from setting up whatever type of grill they are using to adding the best kind of smoke at the right times.”

Purviance’s Top 10 Smoking Tips include cautioning against adding too much wood, chunk after chunk, to the point where the food tastes bitter. “In general, you should smoke food for no longer than half its cooking time,” says Purviance.

Try your hand at smoking with this great seasonal recipe, perfect for beginners to experienced smoking enthusiasts.

### Slow-Roasted Ham With Sweet-and-Sour Cider Glaze

*Ideal grill: charcoal*

*Smoke intensity: strong*

*Prep time: 15 minutes*

*Cooking time: 1½ to 2 hours*

*Special equipment: large disposable foil pan, instant-read thermometer*



**Slow-Roasted Ham with Sweet-and-Sour Cider Glaze.**

*Serves: 10 to 12*

- 1 whole, fully cooked, bone-in smoked ham, 8 to 10 pounds (not spiral cut)**
- 4 large handfuls apple wood chips, soaked in water for at least 30 minutes**

#### **Glaze:**

- ½ cup cider vinegar**
- ½ cup ketchup**
- ¼ cup fresh lime juice**
- 3 tablespoons packed dark brown sugar**
- 2 tablespoons soy sauce**
- 1 tablespoon Dijon mustard**
- ½ teaspoon ground black pepper**

**1. Allow the ham to stand at room temperature for about 30 minutes before cooking.**

**2. Prepare the grill for indirect cooking with low heat (250° to 350° F). For a charcoal grill, light about 25 briquettes and divide them into 2 equal piles on opposite sides of the charcoal grate.**

**3. Brush the cooking grate clean. Drain and add 2 handfuls of the wood chips and put the lid on the grill. Put the ham, flat-side down, in a large disposable foil pan and add 1 cup of water. When the wood begins to smoke, place the pan on the cooking grate over INDIRECT LOW HEAT. Cook the ham, with the lid closed as much as possible, until an instant-read thermometer inserted into the thickest part of the ham (not touching the bone) reaches 135° F, 1½ to 2 hours (about 10 minutes per pound). Replenish the charcoal as needed to maintain a steady temperature, adding three to five lit briquettes to each pile every 45 minutes, along with the remaining drained wood chips. Meanwhile, make the glaze.**

**4. In a small saucepan combine the glaze ingredients and simmer over medium heat until heated through, 3 to 4 minutes. Remove from the heat.**

**5. Glaze the ham during the last 30 minutes of cooking time. If the ham begins to look too dark, cover it with foil and stop glazing. Carefully transfer the ham from the foil pan to a cutting board. Tent with foil and let rest for 15 to 20 minutes. Cut the ham into slices and serve warm.**

**For more information and tips on smoke cooking, visit [www.weber.com/smoke](http://www.weber.com/smoke).**