

Mona Lisa's Glazed Smoked Ham

Recipe and photo from Big Green Egg.



Ingredients:

- 1 ham, 10-12 lbs
- 1 20 oz. can round sliced pineapple
- 1 jar maraschino cherries
- 2 boxes brown sugar

Instructions:

Set the [Big Green EGG](#) up for indirect cooking at 350° F/177°C. Line a 9×13 baking pan with aluminum foil.

Rinse ham with cold water, pat dry, and set aside. Take the juice from the pineapple and mix well with the brown sugar to make a nice thick syrupy glaze. Next add the pineapple to the ham putting a cherry in the hole of each pineapple round. Then pour the glaze over the ham.

Loosely cover the ham with aluminum foil and cook for 3-4 hours basting the ham with the pan juice every 30 min.

Let stand for 30 minutes, slice and ENJOY!



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