

# Brown Sugar Smoked Ham

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/best-smoked-ham-recipe-for-christmas>

## Ingredients:

- 13 pounds ham shank, uncured
- 3 cups brown sugar
- 2 tablespoons cayenne pepper
- 2 tablespoons sea salt
- chips Smoker with hickory wood