

Smoked Ham

Yield: 4 min
Total Time: 60 min

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

Ingredients:

- 4 1/2 kilograms ham cooked cured, shank end
- 4 tablespoons unsalted butter
- 1 cup brown sugar or more
- 1/2 cup honey
- 2 tablespoons Dijon mustard or more
- 1/4 cup orange juice
- 1/2 cup pineapple juice
- 2 cloves garlic minced, about 2 teaspoons
- 2 teaspoons Creole seasoning
- 1 teaspoon allspice
- 1/2 teaspoon ground ginger
- 1/4 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1/2 fresh lemon squeezed, about 1-2 tablespoons lemon juice