



THE ingles TABLE

with Unicoi Preserves
Salted Caramel Peach Glazed Ham

Shopping List

- 1 pre-cooked spiral sliced ham, 8 – 10 pounds
- Sweet and Spicy BBQ Rub
- 1/2 stick unsalted butter
- 1/2 cup light brown sugar
- 8 ounces Unicoi Preserves Salted Caramel Peach Spread
- Kosher salt

Cooking Instructions

Prepare the Ham:

- 1) Remove ham from packaging. If your ham comes with a packet of glaze, either save for another use or discard. Blot the ham dry with paper towels.
- 2) Score the ham vertically 4 – 5 times, 90 degrees opposite from the spiral slices. This allows the glaze to penetrate the interior of the ham when applied later.
- 3) Season the outside of the ham liberally with BBQ rub. I like to spread the spiral sliced sections apart so the rub penetrates the ham well.

Method 1 - On the Grill:

- 1) Prepare your grill for indirect cooking. I like to add 4 – 5 chunks of apple wood for a fresh smoke flavor as well. Light your grill and bring to 250 degrees.
- 2) Place a foil pan on the grill and place 1 cup of water in the pan. Place a wire rack on top of the water pan and set your ham on top of the wire rack. Cook the ham until it reaches an internal temperature of 120 degrees, roughly 3 hours.
- 3) In a sauce pan, combine the butter, brown sugar, Salted Caramel Peach Spread and a pinch of kosher salt and cook over medium heat until it has liquefied and thickened, stirring occasionally.
- 4) Ladle the glaze over the ham, making sure to get some down in the slits you cut earlier.
- 5) Continue cooking the ham until it reaches an internal temperature of 140 degrees, then remove from the grill and let rest 30 minutes before carving and serving.

Method 2 - In the Oven:

- 1) Preheat oven to 275 degrees. Place the prepared ham on a broiler pan and add 2 cups water to the bottom of the pan. Insert temperature probe into the ham and tent the ham with foil. Cook the ham until the internal temperature reaches 120 degrees, approximately 3 hours.
- 2) In a sauce pan, combine the butter, brown sugar, Salted Caramel Peach Spread and a pinch of kosher salt and cook over medium heat until it has liquefied and thickened, stirring occasionally.
- 3) Remove ham from oven, remove foil and ladle glaze over the ham.
- 4) Raise oven temperature to 350 degrees and cook the ham uncovered until it reaches an internal temperature of 140 degrees. Remove ham from oven and let rest for 30 minutes before carving and serving.



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