

## Peach and Bourbon Glazed Ham

### Ingredients

- 1 pickled leg of pork, 6 to 7 kilograms
- 6 yellow peaches, peeled, stones removed, roughly chopped
- ½ cup bourbon
- ½ cup maple syrup
- ¼ cup water
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg



### Directions

Step 1 – Prepare the barbecue for indirect cooking over medium heat (180° to 230°C).

Step 2 – With a sharp knife, cut the rind around the sides of the pork, around the knuckle, and down the centre to free it on all sides, ensuring that you have cut right through the rind to the fat, but not into the flesh.

Step 3 – Place the pork on to the cooking grill. If the edges of the pork are hanging over the direct zone (above the fire), shield the sides with aluminium foil. Roast the pork over indirect medium heat for 2½ hours to blister the skin.

Step 4 – Combine all the glaze ingredients in a saucepan and place over high heat on the stove top; bring to a boil. Reduce the heat to a simmer and continue cooking until the liquid is reduced and the peaches start to break down, about 10 minutes. Take off the heat and leave to cool slightly. Blitz the glaze in a food processor until smooth.

Step 5 – If using a gas barbecue with a smoker box, soak wood chips in water for at least 30 minutes.

Step 6 – Once the pork has cooked for 2½ hours and the skin is hardened and blistered, remove the skin with tongs. Score the fat in a diamond pattern, being careful not to cut into the flesh, as the ham flesh will dry out. The skin can be discarded or eaten.

Step 7 – Now that the skin is removed, you can add smoking woods to the barbecue to smoke the ham. If using a premium gas barbecue, set up the barbecue with a universal smoker box, following the manufacturer's instructions. Drain and add soaked wood chips to the smoker box. If using a charcoal barbecue, add three wood chunks to the charcoal. Continue to cook the ham for a further 30 minutes to 1 hour before glazing.

Step 8 – After 30 minutes to 1 hour, using a basting brush, apply a generous amount of the peach glaze over the ham and continue cooking for 1 hour, glazing the ham every 20 minutes.

Step 9 – Once the ham is cooked and has reached an internal temperature of 68°C, remove the ham from the barbecue. The internal temperature will continue to rise 3° to 6°C while it's resting. Leave to rest for 15 minutes before carving.

Sourced from Weber Australia – [www.weber.com](http://www.weber.com)

