

grilled ham with honey bourbon glaze



4.9 from 7 reviews

Author: [Mike Vrobel](#) Total Time: 3 hours 10 minutes Yield: 12-16 1x

Grilled Ham with Honey Bourbon Glaze recipe - crispy ham with a sweet honey bourbon glaze, perfect for Easter.



INGREDIENTS

- Bone in ham, butt half (10 to 12 pounds, smoked “ham” or “ham with natural juices” if at all possible)

HONEY BOURBON GLAZE

- 1/2 cup honey
- 1/2 cup bourbon
- 2 tablespoons Dijon mustard

INSTRUCTIONS

1. **Score the ham:** One hour before cooking, remove the ham from its wrapper and pat dry with paper towels. Cut the rind of the ham in a 1 inch diamond pattern, cutting about 1/4 inch deep. Set the ham in the aluminum foil pan.
2. **Set the grill up for indirect medium-low heat (300°F):** Set the grill up for indirect medium-low heat, 300°F, with the heat on the sides of the grill and no heat in the middle. For my [Weber Summit](#), I preheat the grill with all burners on high for 15 minutes, then turn off all but the outside burners (burner #1 and #6), leaving the middle of the grill with no lit burners.
3. **Simmer the glaze:** While the grill is heating: Simmer the glaze ingredients in a small saucepan over medium heat, whisking to break up the honey and mustard, until the honey melts, about 5 minutes.
4. **Cook the ham:** Put the pan with the ham in the center of the grill, so the lit burners are not directly below it. Close the lid and cook the ham until it reaches 135°F in its thickest part, about 3 hours for a 10 pound ham. (It should take about 18 minutes per pound of ham, but thickness matters more than weight. If you have a probe thermometer, now is the time to use it; if you don't, check the temperature every hour.) During the last half hour of cooking, brush the ham with the reheated glaze every ten minutes.
5. **Serve:** Carefully lift the pan out of the grill and onto a carving board or cookie sheet, then let the ham rest for 15 minutes. Transfer the ham from the foil pan to the cutting board, carve, and serve.

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