

Smoked Ham Roast

8 pound Rowdy Stickhorse Wild Acres Ham Roast

Rub Recipe:

6 cloves garlic	1/4 C. chopped Italian parsley
8 large fresh basil leaves	1/2 C. olive oil
1/2 tsp. fresh oregano	2-4 Tlb. light brown sugar
1/2 tsp. fresh thyme	

1. Combine all rub ingredients and grind into a green thick liquid with a food processor, blender or immersion blender.
2. Brush or rub green liquid over roast, wrap tightly with several layers of heavy duty foil. Place in refrigerator overnight.
3. Soak in water 2 or 3 handfuls Ressler Farms Premium Smoking Wood.
4. Light about 40-50 coals. Do not use lighter fluid, a fire starter chimney is best.
5. Once coals are covered with a gray ash push them over to one side put the soaked smoking wood chunks on the coals and replace the grate.
6. Open the top of the foil wrapped roast and add about 1 c. of water.
7. Place roast on cool side of grill and put the cover on the grill with the holes over the meat. The temp inside the grill should be around 275 degrees.
8. Turn the meat 180 degrees every hour. Add more coals/wood in about 2 hrs.
9. Smoke for a total of 4-6 hours, temperature of the meat should be 170 degrees. If the meat starts to get too brown, tent it with another sheet of foil.
10. After removing from the grill be sure to cover with foil and allow to sit for 15-20 minutes before carving.

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