



Where Opportunities
ARE ENDLESS!

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Smoked Ham

Ingredients:

- Bacon
- Dark Brown Sugar
- Honey
- 18-ounce KC Masterpiece Hickory Brown Sugar Barbecue Sauce

Directions:

1. Rub Dark Brown Sugar into the meat.
 2. With a torch, glaze Honey over the meat.
 3. Lightly coat the meat with the Barbecue Sauce.
 4. Let it cure for 24-hours in the refrigerator.
 5. Cook in the Smoker for 9 – 10 hours **“OR”**
Cook in Oven for 9 – 10 hours at 225 degrees.
- Serve.