



## Honey BBQ Ham

### Ingredients

- 1 5 pound ham
- 2 cups honey
- 2/3 cup butter
- 1/2 cup BBQ sauce
- 1 tablespoon paprika
- 1 tablespoons olive oil
- 1 teaspoon coarse ground black pepper
- 1 tablespoon brown sugar
- 1 teaspoon salt

### Preparation

- Place ham into a deep roasting pan and preheat the oven to 325F
- Rub all of the dry spices including the brown sugar onto the ham and then score the ham in a criss cross pattern cutting approximately 1/2 inch deep into the ham
- Mix the butter, honey, BBQ sauce and olive oil together in a bowl. Whisk this until it's blended very well and pour half of the mixture onto the ham
- Place the ham into the oven and bake for 1 hour, then remove from oven
- Turn on the broiler and pour the rest of the honey bbq mixture onto the ham and broil for another 15-20 minutes or until the ham is golden
- Then remove from heat and let the ham take a nap for 20 minutes...don't mess with the ham while it's taking a nap. It's a pig and pigs like naps.