

DOUBLE-SMOKED HAM

WITH STRAWBERRY-MANGO SALSA

SERVES: 8 TO 10 | PREP TIME: 30 MINUTES | GRILLING TIME: 1¼ TO 2 HOURS | SPECIAL EQUIPMENT: 4 LARGE HANDFULS APPLE, CHERRY, OR HICKORY WOOD CHIPS; 2 LARGE DISPOSABLE FOIL PANS; INSTANT-READ THERMOMETER

1 bone-in smoked ham shank, about 7 pounds

SALSA

- 2 mangoes, each about 12 ounces, peeled and cut into ½-inch dice
- 12 ounces fresh strawberries, hulled and cut into ½-inch dice
- 2 tablespoons minced scallion (white and light green parts only)
- 2 tablespoons fresh lime juice
- 2 tablespoons finely chopped fresh mint leaves
- 1½ tablespoons agave nectar or honey
- 1 tablespoon rice vinegar
- 1 tablespoon minced jalapeño chile pepper
- 1½ teaspoons peeled, finely grated fresh ginger

GLAZE

- ⅓ cup strawberry preserves
- 2 tablespoons whole-grain mustard

- 1 Allow the ham to stand at room temperature for 30 to 40 minutes before grilling.
- 2 Soak the wood chips in water for at least 30 minutes.
- 3 Prepare the grill for indirect cooking over medium-low heat (about 350°F).
- 4 Place one large disposable foil pan inside of the other to create a single pan of double thickness. Score the ham in a large crisscross pattern about ½ inch deep on all sides, except the cut side, and place it, cut side down, in the foil pans.
- 5 Drain and add half of the wood chips to the charcoal or to the smoker box of a gas grill, following manufacturer's instructions, and close the lid. When smoke appears, place the pan with the ham over **indirect medium-low heat**, close the lid, and cook until an instant-read thermometer inserted into the thickest part of the ham (not touching the bone) registers 120°F, 1¼ to 1½ hours, checking periodically to be sure the ham is not browning too quickly. If it is getting too dark, tent lightly with foil. After the first 30 minutes of cooking time, drain and add the remaining wood chips to the charcoal or smoker box.



- 6 Meanwhile, in a medium bowl combine the salsa ingredients. Let stand at room temperature until ready to serve.
- 7 In a small bowl whisk the glaze ingredients, breaking up the preserves. Remove the foil tent, if using, and brush half of the glaze on the top and sides of the ham; cook for 15 minutes. Then brush the ham with the remaining glaze and continue cooking until an instant-read thermometer inserted in the thickest part

of the ham (not touching the bone) registers 135° to 140°F, 10 to 15 minutes more. If the glaze gets too dark, cover the ham loosely with aluminum foil for the remainder of the cooking time. Remove from the grill, tent loosely with foil, and let rest for 15 to 45 minutes (the internal temperature will rise 5 to 10 degrees during this time).

- 8 Carve the ham and serve warm with the salsa.