

Smoking A Store Bought Ham

To start with a little lesson on ham, let it be known that ham is actually just a pork loin that has been processed with brines, sugars, etc. in such a way so as produce a distinct flavor that has become well known around the Christmas season and just about any time for that matter.

Most folks who do not cure their own hams (quite the long process by the way) and will purchase a pre-cooked ham and throw it in the oven according to the directions on the package.

Well let me tell you how to take it to the next level, pop that baby in the smoker and keep it around 225 degrees and surrounded by smoke from your favorite wood for a few hours and you will have influenced the flavor of that ham in a remarkable way.

I do not think you need to take it all the way up to 160 or it may dry out too much on you, but you can smoke it to around 140 or so and it will be extremely flavorful and delicious.