



ORIENTAL HAM

BY FLAME ON BBQ

Ingredients:

1 piece of ham on the bone (±
650 grams)

Herb mix

1 tsp paprika powder
1 tsp salt and pepper
1 tsp five spice herbs
1 tsp garlic and onion powder
1 tsp soft sugar

Asian style marinade

2 tbsp chili sauce
2 tbsp soy sauce manis
1 tbsp ketchup
1 tbsp honey

PREP TIME

This recipe is in collaboration with Flame on BBQ

Notch the top of the ham bone crosswise so that the spices can soak in well.

Mix the spice mix: paprika, soft sugar, pepper, salt, five spice herbs, garlic and onion powder.

Sprinkle the ham bone with the spice mix and leave it wrapped in kitchen foil, in the fridge overnight.

The next day, light a medium amount of charcoal and heat your Kamado to 175 °C. When the Kamado is at temperature place the pro set in the Kamado, for this recipe work with indirect heat. Place the heat shield on the lowest level and the grill on the highest level. Meanwhile, add apple smoking wood to the Kamado, this is going to give your dish a nice and intense smoke flavour.

Orange sauce

the juice of 3 oranges (175 to
200 ml)
1 tbsp soy sauce
1 tbsp honey
1/2 tsp cinnamon
3 tbsp all-purpose binder

Supplies:

Kamado
pro set
meat thermometer
kitchen foil
BBQ Flavour apple smoking
wood
baking brush or YAKINIKU sauce
mop

Kamado set up:

Indirect heat

PREPARATION

Let the ham bone cook in the Kamado until it reaches a core temperature of 60 °C, then remove the ham bone from the Kamado.

In a pan, heat the mix of chilli sauce, soy sauce, ketchup and honey and brush the sauce all over the ham.

After this, place the ham bone back on the Kamado and let it cook further to a core temperature of 65 °C.

For the orange sauce, heat the juice of the oranges, soy sauce, honey, cinnamon and all-purpose binder and mix into a smooth sauce. You can pass the sauce through the sieve to remove the pulp if necessary.

Slice the ham on the bone and serve with the orange sauce, enjoy!