

Fat Boy's Delectable Ham

One 8 lb. bone-in smoked ham, preferable the shank end

Cowgirl Ride 'Em Rub

Cowgirl Sweet n' Hot Glaze

Preheat oven to 350 degrees, making sure rack is in the center of the oven. Line a large roasting pan with foil. Using a sharp knife; trim off all of the skin from the ham, except for a 1" – 2" band around the shank. Trim off all of the fat, leaving less than a ¼" thick layer. Sprinkle the **Cowgirl Ride 'Em Rub** on the exposed surfaces of the ham, covering as much surface lightly as possible. Place the ham on a roasting rack in the pan and bake until a meat thermometer inserted in the thickest part of the ham (away from the bone) registers 140 degrees, about 2 hours, or 15 minutes per pound. With 30 minutes left in the cooking time, lightly glaze the exposed surface of the ham with **Cowgirl Sweet n' Hot Glaze**. Transfer the ham to a cutting board or a platter. Let stand 15 – 20 minutes before carving the meat.

Easy Cowboy "Hot Ham"

1 ½ inch thick sliced precooked ham slices

2 tbsp. prepared mustard

3 tsp. chopped onion

1 cup **Cowboy Chipotle BBQ Sauce**

5 slices cheese

Onion rings (optional)

Place ham in shallow baking dish. Spread with mustard; sprinkle with onion. Bake in hot oven 400 degrees for 15 minutes. Remove from oven. Pour **Cowboy Chipotle BBQ Sauce** over ham. Arrange cheese on top. Bake for 10 minutes. Top with hot onion rings.