

Peppered Ham

Things you will need...

HEB ham. Nothing fancy, just the old fashioned long one that looks like a small loaf of bread. It can either be Mesquite Flavor or Hickory. I preferred the Mesquite but it is getting harder to find. I have not tried the Maple flavoring, but I think it might be too sweet for peppered flavoring.

6-9 slices of Thick Cut Bacon – get the same flavoring as the ham (Mesquite or Hickory).

Coarse Grind Black Pepper – not the powder one.

1- bottle of Liquid Smoke – Located in the BBQ sauce sections. Ensure the smoke flavoring matches the ham (Mesquite or Hickory)

Baking Pan - place crumbled up foil (or a rack) in the pan to keep the ham from touching the bottom of the pan.

Instructions...

- ❑ Slice ham into desired thickness.
- ❑ Sprinkle each slice with pepper.
- ❑ Place ham slices in a baking pan.
- ❑ Sprinkle lightly the Liquid Smoke across the ham. OR you can just pour about half of the bottle into the bottom of the pan.
- ❑ Place slices of bacon across the top of the ham.
- ❑ Place a small amount of water (1/4 cup or so).
- ❑ Cover pan with foil.
- ❑ Bake at temperature and time as stated on the ham label.