

Nuss-Schinken on the barbecue



Ingredients


1 small Nuss-Schinken approx. 0.8 – 1.0 kg
raw and lightly smoked

Marinade

2 tbsp unrefined sugar
2 tbsp honey
3 tbsp lemon juice
2 tbsp strained apricot jam
1 tbsp curry powder
1 tsp chilli sauce
1 tbsp cognac or whisky

1. Carve into the rind and fat of the raw, lightly smoked ham with a sharp knife in such a way that a grid of small rectangles is created.
2. Lay the ham on the cooking grid and roast on the pre-heated barbecue for approx 60 to 90 minutes (depending on weight) at 220°.
3. Coat the ham with the marinade every 10 to 15 minutes.

For the Gas Kettle Grill

Funnel  normal position
Lid closed
Equipment cooking grid
Preheat approx. 10 minutes on maximum