



ROAST SMOKED HAM (Honey Hot / Original)

- Smoked ham (Shoulder)
- 1 cup Cattle Boyz Original or Honey Hot Barbecue Sauce
- 1/2 cup water (At the start in the roaster)
- 1/4 cup honey

Roast Ham (shoulder) 325 C for 3 hours. Add 1/2 cup of water into roaster. Place ham in roaster and brush on liquid honey.

After half hour of roasting add Cattle Boyz Sauce by brushing it on.