

Grilled Butterflied Fresh Ham with an Herb Rub

From An obsession with HAM
The hindquarter

Serves 8 -10

Ingredients:

- ★ 4 Medium garlic cloves, thinly sliced
- ★ 1 ½ Tablespoons chopped fresh rosemary leaves
- ★ 1 Tablespoon chopped fresh oregano leaves
- ★ 1 Tablespoon chopped fresh sage leaves
- ★ 1 Tablespoon stemmed thyme leaves
- ★ 1 Teaspoon finely grated lemon zest
- ★ 1 Teaspoon salt
- ★ 1 Teaspoon freshly ground black pepper
- ★ 3 Tablespoons olive oil, plus additional for greasing the grill grate
- ★ One 4 ½ pound boneless ham, rind removed and discarded, the meat butterflied (Use Manchester-Farms Berkshire Fresh Ham)

Ask your butcher to butterfly a 4 ½ pound rind less, boneless ham for you. It should end up a rough rectangle about 8 by 11 inches, and between 1 and 1 ½ inches thick.

1. Place the garlic, rosemary, oregano, sage, thyme, lemon zest, salt, and pepper in a little mound on a cutting board. Rock a large knife such as a chef's knife through the mixture, continually re-gathering it and rocking the blade back and forth until everything's finely mushed up, if still a little grainy.
 2. Scrape the herb mixture into a small bowl and stir in the olive oil. Spread this paste over both sides of the butterflied ham. Place on a baking sheet, cover, and refrigerate for 24 hours. Don't shorten the time.
 3. Take the ham out of the refrigerator while you prepare the grill. Heat a gas grill to medium heat .
 4. Dab a little olive oil on a wadded-up paper towel, then grasp the towel with tongs and quickly rub the grill grate with the oil. Set the ham directly over the heat and grill, turning once or twice, until an instant meat thermometer inserted into the meat registers 170F, about 35 minutes.
 5. To serve make thin slices.
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