

Islay's Ham BBQ

This will yield enough sauce for 2lbs of ham and be saucy enough to be drippy, could probably go up to 3lbs of ham but it will be less saucy.

This is a one pan recipe, so make sure you choose a sauce pan with a lid that is large enough to hold the complete recipe when you fry your onions.

You can add more onion if you really like it, you can skip the onion if you don't.

If you don't want to buy a whole jar of dry mustard powder for a single recipe you can substitute with a good squeeze of bottled yellow mustard.

Ingredients

½ stick butter (for frying onion)

Half of a large sweet onion, cut this in half long-way then slice, you don't want rings, you want crescent shape, some people like it chopped and that's fine too

¼ cup packed brown sugar (can do more to taste if you want it sweeter)

1 bottle Heinz chili sauce

1 bottle not quite full water

1 tablespoon dry mustard powder

Usually some generous shakes of garlic powder is good too

Directions

Slice and fry onion in butter in pan until soft.

Add brown sugar and let it dissolve in the butter/onion mixture a little bit.

Add bottle of chili sauce.

Add water, but not entirely to the top, to the empty chili sauce bottle. Cap it, shake it, add water to pan.

Add dry mustard and if you want, shake in some garlic powder.

Bring to a gentle boil.

Add the ham. You might want to kind of separate it a bit when putting it into the pan rather than just putting the whole lump in there.

Reduce heat to simmer.

Cover with lid.

Cook at least 30 min, stirring occasionally.