

Smoked Country Cured Ham



Deejay's Recipe Cards  
Country Cured Ham  
for Legs or Shoulders

<http://www.deejassmokepit.net>

## Country Cured Ham



### Brine Solution

25 lbs Pork Shoulder or Leg

5 quarts of ice water 38°F-40°F

1 1/4 cups powdered dextrose (Corn Sugar)

1 lb salt

\* Cure (see note)

\*2/3 cup instacure #1 or 10 teaspoons Prague Powder #2  
or 10 tablespoons Morton's Tender Quick and 10 teaspoon sugar.

NOTE: Follow manufacturers directions for the Cure you are using

## Country Cured Ham



Chill Pork at 38°F-40°F.

Weigh each piece and record green weight of each.

Pump (inject) brine solution equal to 10% of green weight.

Dry Rub

1 lb. salt      1 1/4 cup powdered dextrose      \* Cure

\*2/3 cup instacure #1 or 10 teaspoons Prague Powder #2  
or 10 tablespoons Morton's Tender Quick and 10 teaspoon sugar.

NOTE: Follow manufacturers directions for the Cure you are using

## Country Cured Ham



Thoroughly rub the entire piece of pork down with the dry rub.

Chill at 38°F-40°F for 5 or 6 days in an air tight Ziplock bag.

When you ready to smoke, remove from bag and rinse under warm water but do not soak them!

Let air dry for about 2 hours or until meat is completely dry.

## Country Cured Ham



Place meat in a 120°F smoker with dampers wide open and no smoke until dry to the touch.

After the surface of the meat has become completely dry smoke with wood at 120°F with dampers wide open for 8 hours.

Close the dampers to 1/2 open and smoke gradually increasing the temperature to 155°F to achieve an internal temperature of 155°F for a fully cooked ham.

Your hams will turn a nice reddish-brown color.