

Tried and True  
Recipes from the Fine Folks at:  
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



**dacdots** – David - Ripley WV  
Pitmaster and then Some  
**OTBS Member**

Dacdots Ham - This a recipe will do 25 lbs of Ham

5 quarts of ice water 38°F to 40°F

1 1/4 cup powdered dextrose

2/3 cup Instacure #1

1 lb. salt

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I dissolve all this in 40°F ice water with the hams at an internal temp of 38°F -40°F. Weigh your green ham or bacon and using a large injector needle pump them with 10% cure by weight of the green weight. A 10 lb. ham would get 1 lb. of the liquid cure. Using the same portions as above, minus the water, thoroughly rub the entire ham or bacon down with this dry rub.

Let sit at 38°F -40°F, or as close as you can keep them to that temp, for 5 to 7 days. Wash them off to remove excess cure but DONT SOAK. I then hang them at room temp. Until

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the dry good, a couple of hours, then I smoke them at 120°F for 8 hours with draft wide open. Then I smoke for 8 more hours at 125°F for another 8 hours with draft 1/2 open. If you want it fully cooked raise temps to 170 deg. and cook until internal temperature. reaches 158°F and there you go.

To properly cure a ham or bacon you need to leave it in cure for at least five days. The longer you leave it in after five days the saltier it will be.

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I should say that a longer smoke will help to improve flavor. When you put the ham in the smoker you should let it go an hour or so to let the surface of the meat dry really good before applying any smoke. Wet or greasy meat will not take smoke very well at all. I smoke mine for 16 hours.

Brine cure your ham. Then smoke it for sixteen hours. Start without wood for an hour or so at 120°F. After about 8 hours raise the temperature to achieve an internal temp of 155°F, this is for a fully cooked ham. By smoking the ham you will get the desired flavor and color for your meat.

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The butt portions, which are country cured in the smoker this weekend. This method calls for 72 hours in the smoker with 16 of those hours with smoke on them

This can be used for injecting or soaking. If you don't know, the powdered dextrose is corn sugar, the Instacure is a commercial cure. These can be purchased from most any supplier, I get most of my stuff from The Sausage Maker. They say you can reduce the salt by 25% for a less saltier product. This recipe is about the same thing as Morton's Tender Quick or most any "sugar cure." If you need any more info on hams just ask, 80% hickory and 20% oak

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the #2 cure is used for country cure ham and bacon as well as dry cured sausages. When you process meats using #2 cure the finished product needs no refrigeration. This is what is called country cured or Virginia cured like you see in the store wrapped in muslin cloth.

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