

SMOKED HAM

Meat Block: 100 lbs Bone-in Ham (approx. 5 hams)

Additives: 2 lbs Excalibur Country Brown Cure
2 oz California Ham Spice
1.5 lbs Sure Gel Binder
18 lbs Ice Cold Water
A few more pounds of Country Brown Cure will also be needed for a brine solution to submerge and soak the hams. Use 1 lb of cure for each 1 gallon of water for a brine solution.

Process: Dissolve the first 3 ingredients in the ice cold water. Pump hams to 20% of green weight (i.e. 22 lb ham should have 4.4 lbs of brine pumped into it). Submerge hams in a brine solution containing 1 lb. of Country Brown Cure per 1 gallon of water. Hold in cooler for 5 to 7 days. Rinse, place in netting, and hang in smokehouse.

Cooking Instructions:

Stage	Oven	Smoke*	Shower**	Time
1	120°F	Off	Off	1 Hour
2	140°F	On	Off	2 Hours
3	150°F	On	Off	2 Hours
4	160°F	On	Off	4 Hours
5	190°F	On	Off	Until Internal Meat Temp Reaches 160°F
6	Off	Off	ON	20 Minutes

* Do not use smoke if cooking in a household oven.

** To shower, simply spray with water for 15-20 minutes, or place product in an ice bath.

++ To increase humidity for a better looking final product, place a small pan of water in the bottom of the smokehouse during the entire cooking cycle.

Cooling: Hold 2 hours at room temperature before moving to cooler or vacuum packaging.