

# Ham Curing & Smoking



**Curley's**  
SAUSAGE KITCHEN  
Sausage Making Made Easy

# Ham

# Curing & Smoking

by Keith Curley



You will need one bone-in ham, water, Curley's brown sugar cure and a meat pump.





Mix  $\frac{1}{2}$ # brown sugar cure to one quart water.



Mix until completely dissolved.





Draw mixture into meat pump.



Pump ham with 10% brown sugar cure.





Be sure to distribute cure into entire ham.





Be sure to pump around bone as this is where uncured spots happen. This ham weighs 18# so I am pumping 1.8# of cure into the ham. After pumping the ham will weigh approximately 19.8#.



Rub dry brown sugar cure (not mixture) onto outside of ham. It doesn't take a lot, just sprinkle on and rub in.





Make sure all sides of ham are rubbed.



Place ham in plastic bag, twist tie shut and place in refrigerator for 7 to 10 days.





Remove from refrigerator and rinse excess salt off ham. Let ham set at room temp 1-2 hours. This helps the drying time.

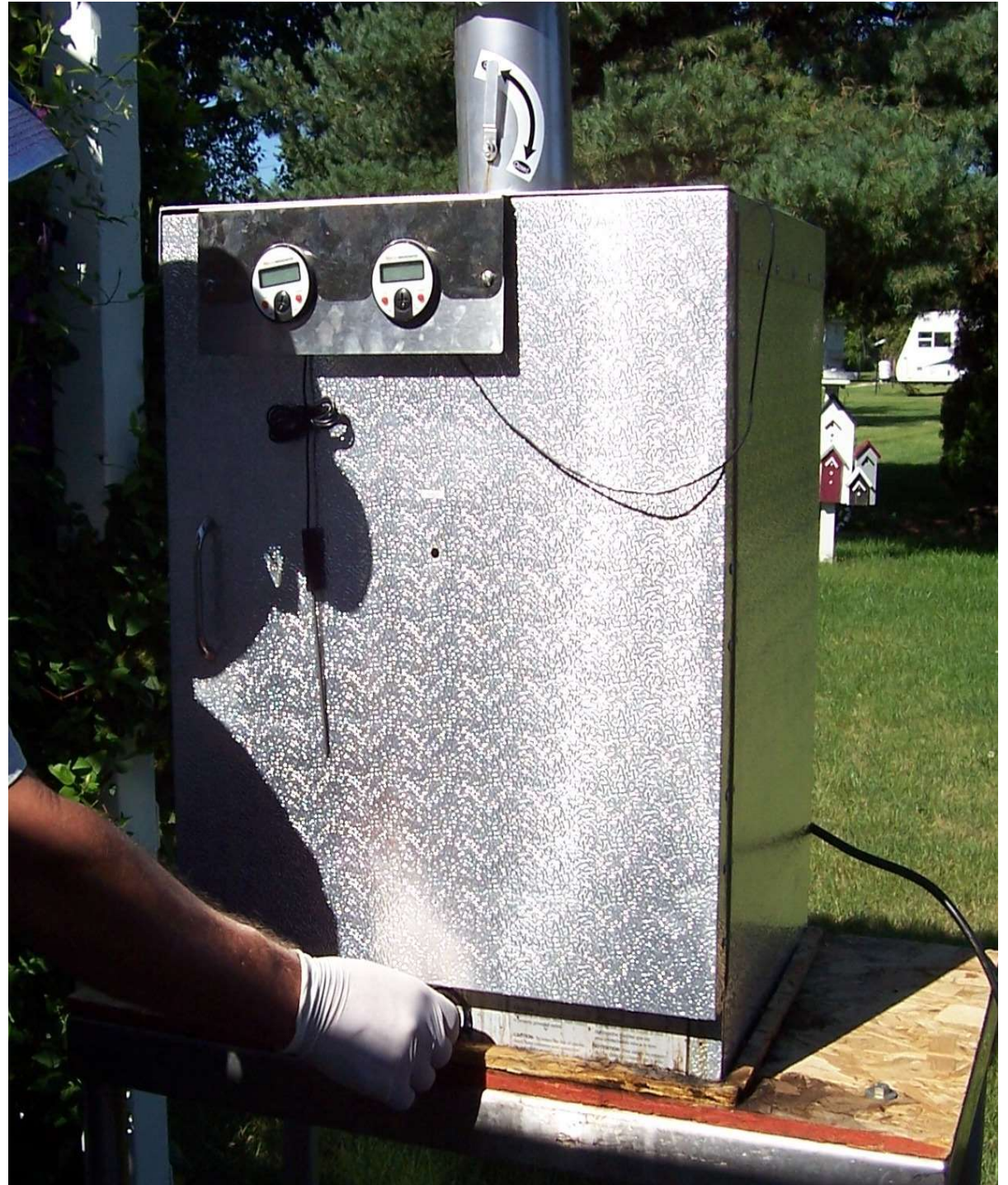




Place ham on  
smokehouse screen.  
You can put wood  
dowels under screen  
for more support.  
Open damper wide  
open to let out  
humidity for ham to  
dry.



Turn smokehouse  
temp to 150  
degrees  
for 1-2 hours until  
ham is dry to  
touch.

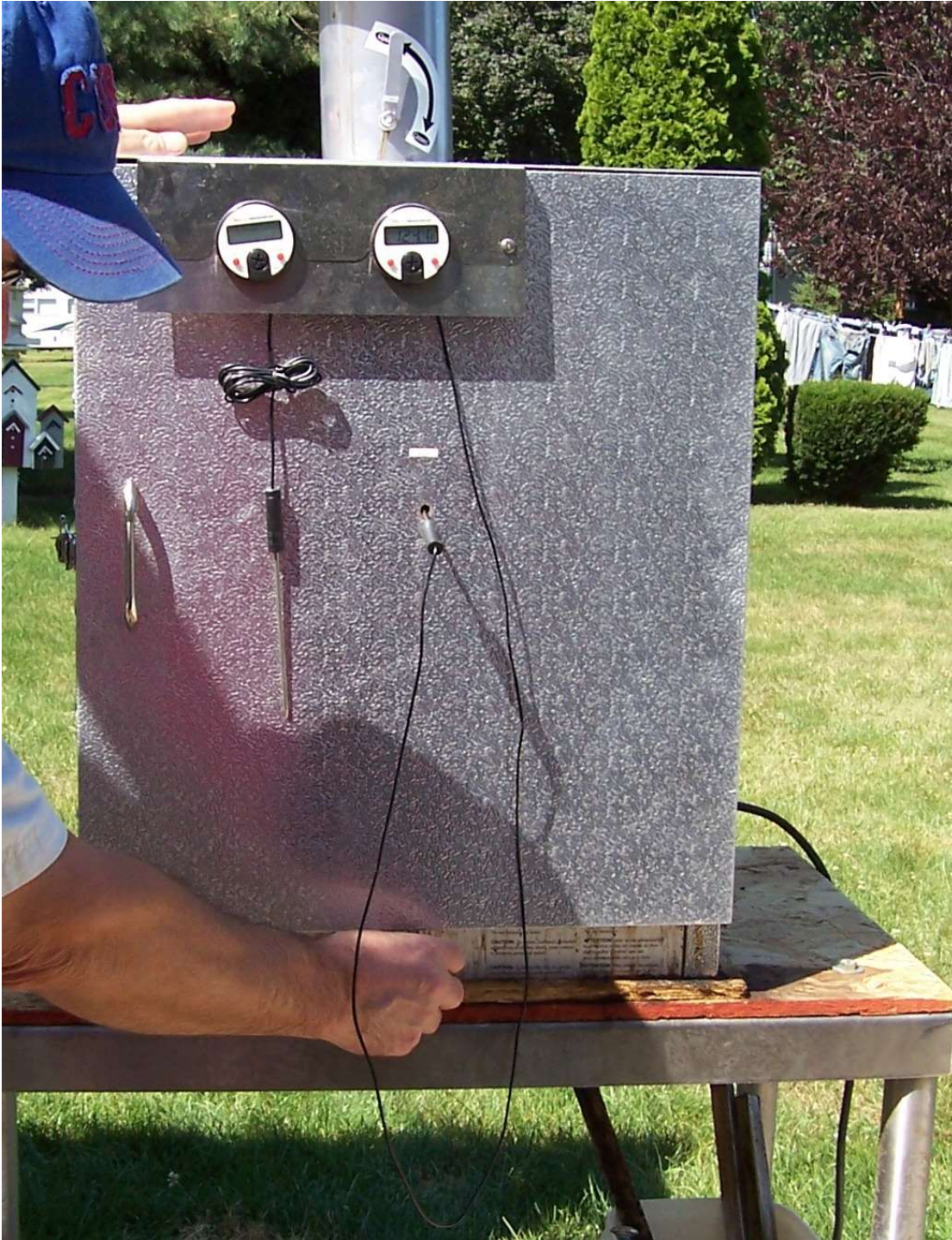




Check ham to see if it is dry.



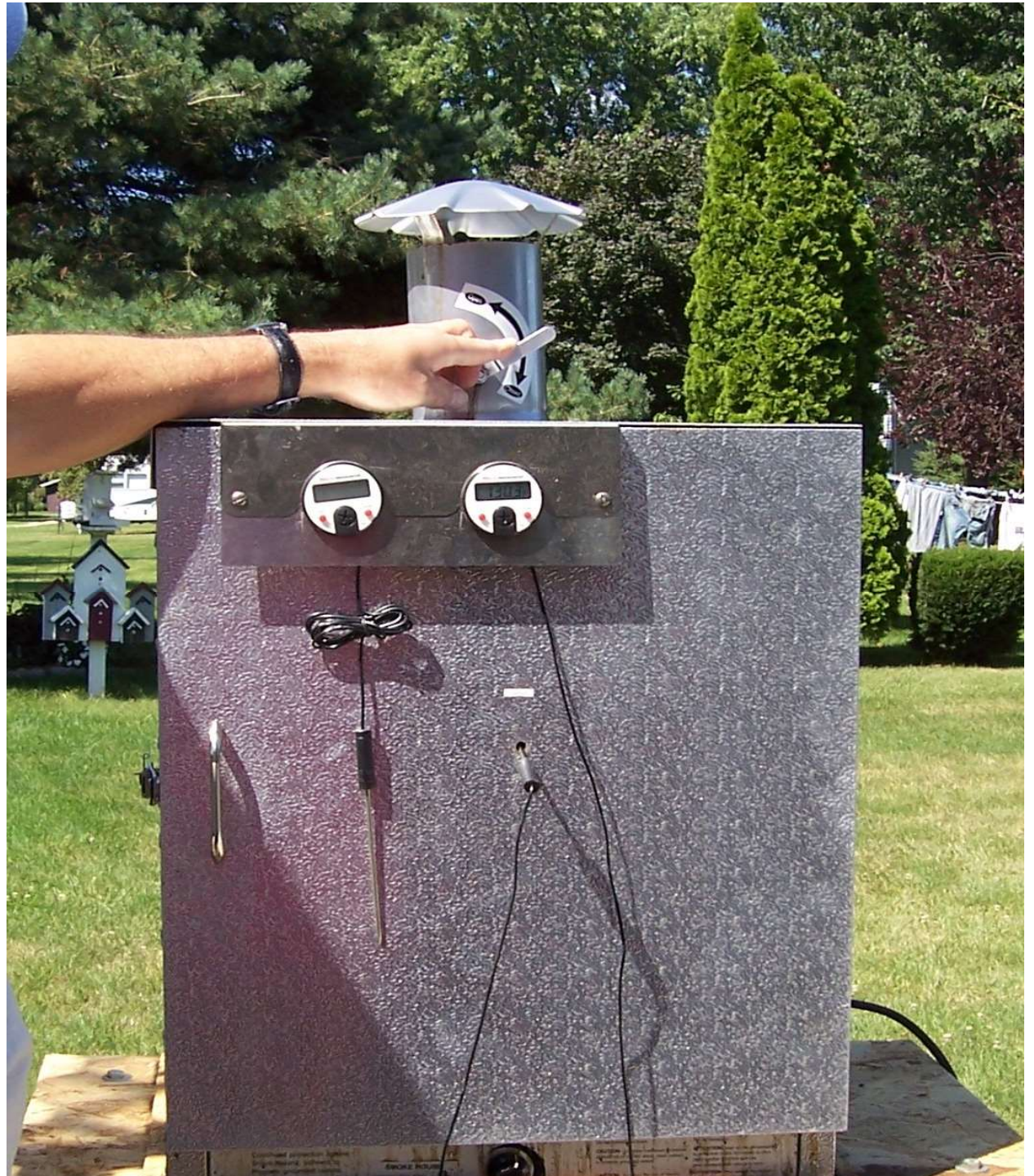




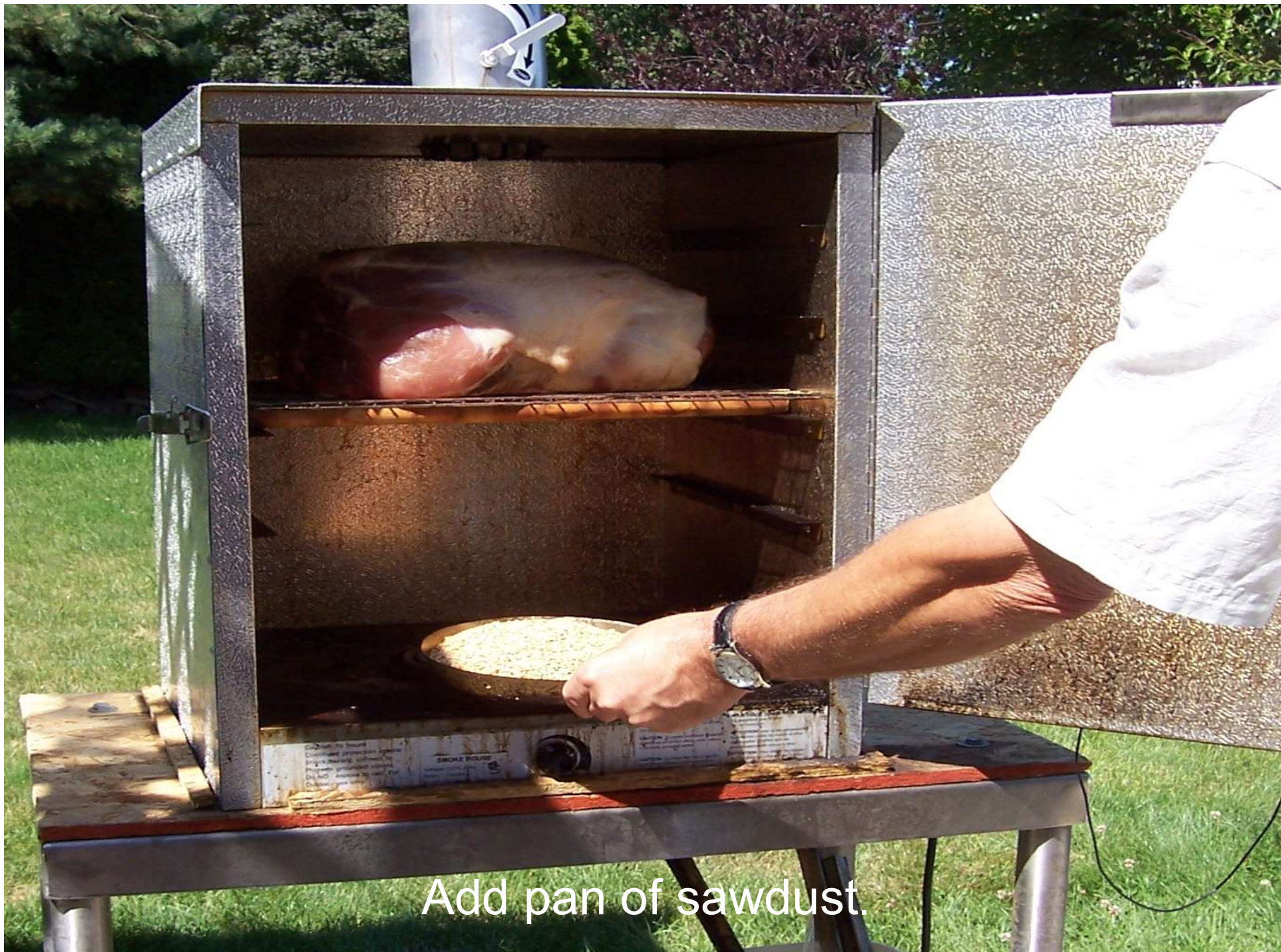
When ham is dry to touch turn the temp to 165 degrees.



Close  
damper ½  
closed.







Add pan of sawdust.





Smoke for 2 hours.  
This will take 2 pans  
of sawdust.

Turn smoker to  
190-200 degrees to  
finish the ham to an  
internal temp of 150  
degrees.





Take ham out of smokehouse and let stand at room temp for 1 hour. Place in refrigerator over night.

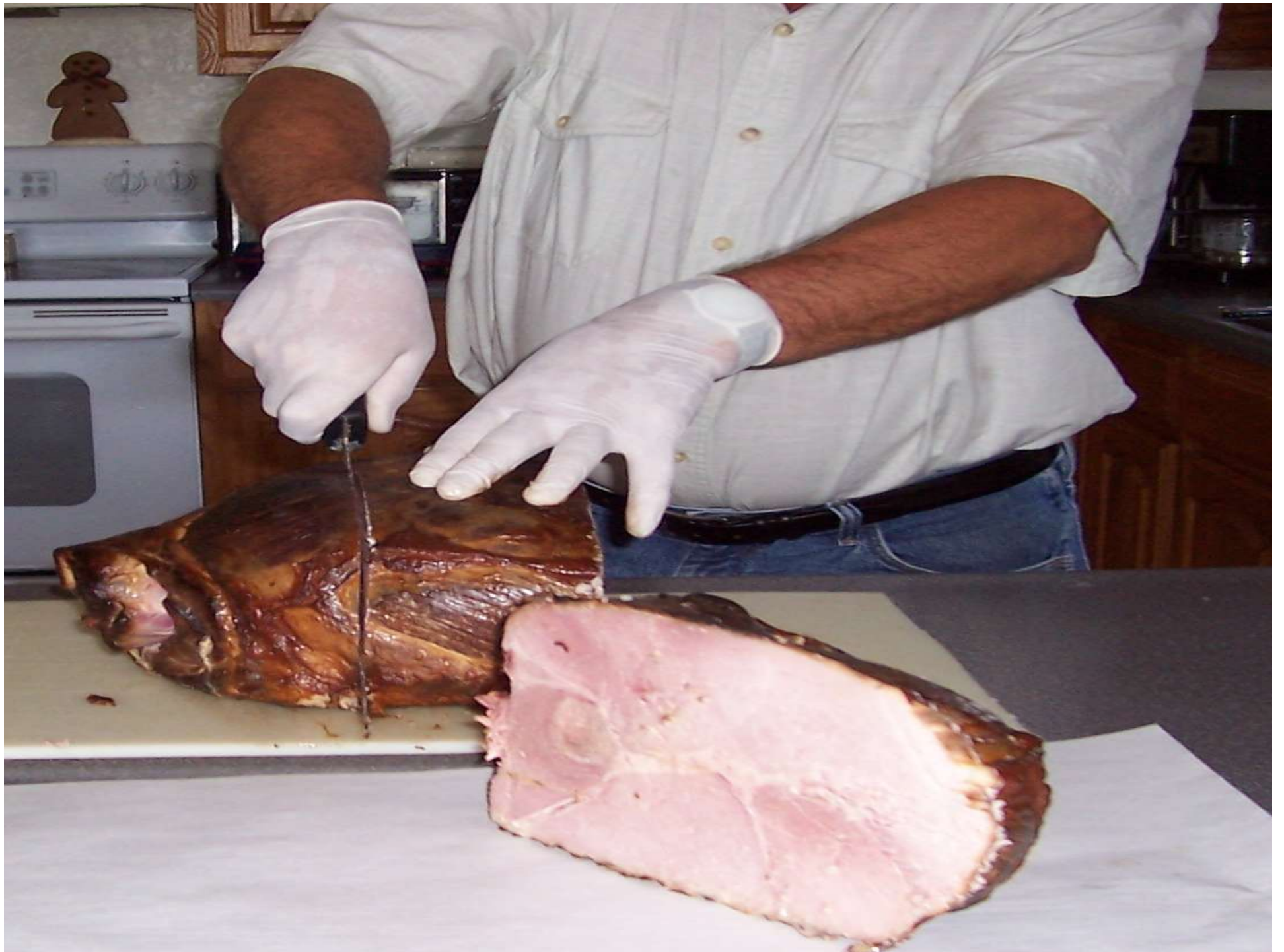


I like to cut two end roasts. I score ham with a breaking knife to the bone.

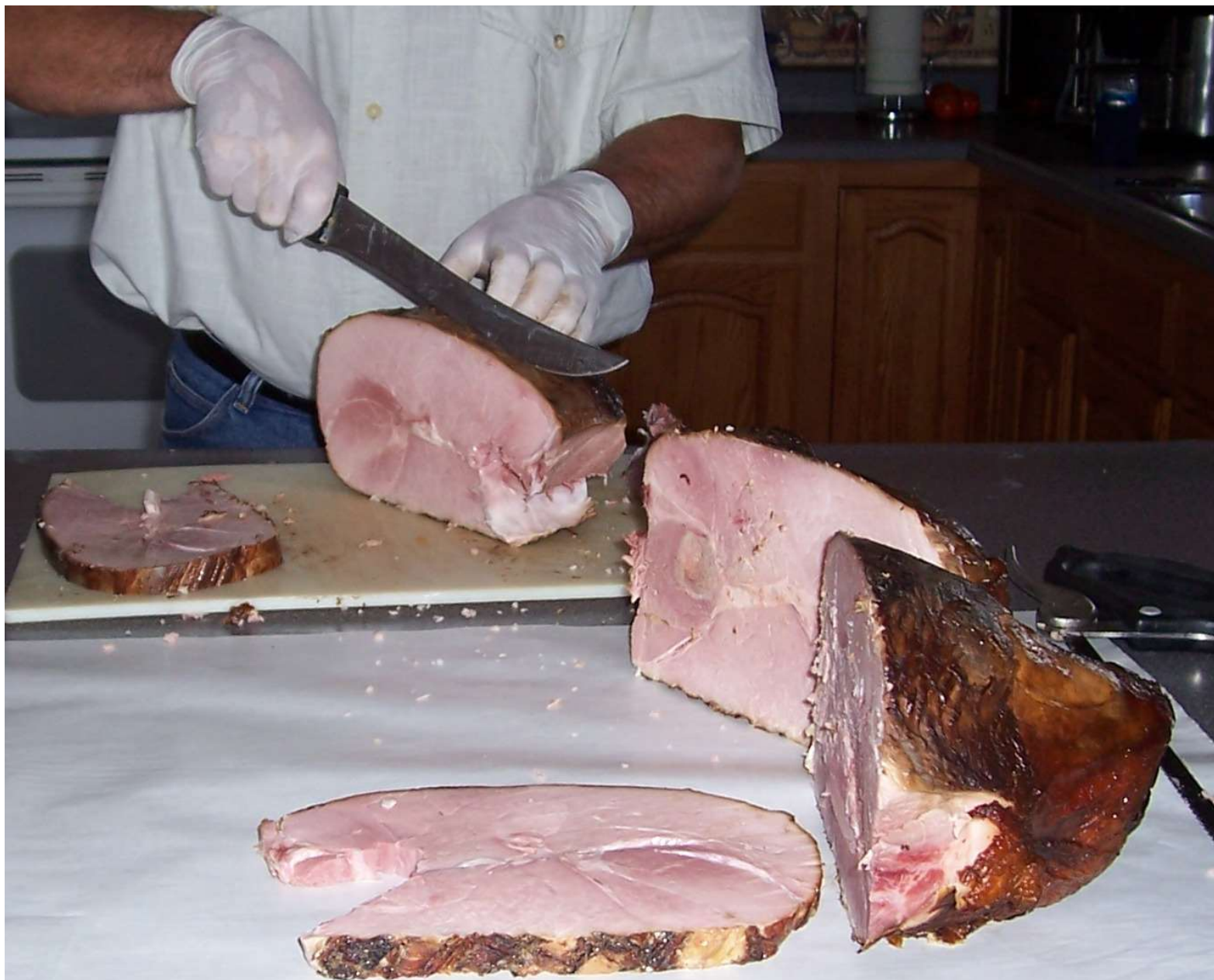




Then I use a hand saw and cut through the bone.

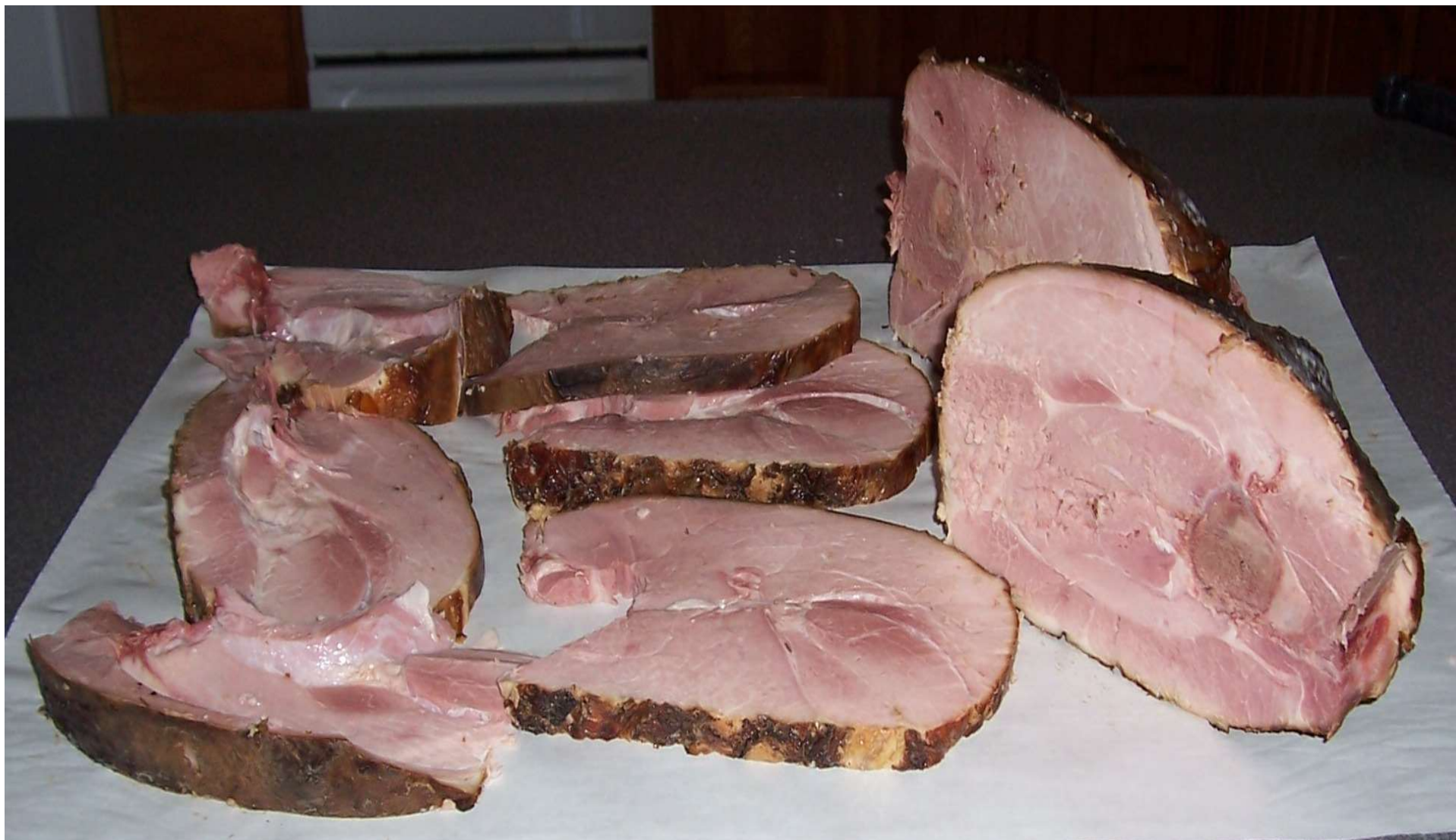






I cut steaks out of the center of the ham.

This is the finished ham. It is fully cooked so you can eat it cold or warm it up. Package and freeze.





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