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Smoked Ham or Picnic Recipe

Fresh ham or pork shoulder
8.33# (one gallon) cold water
2# Curley's Brown Sugar Cure

Procedure:

- *Dissolve cure in water and stir well.
- *Place ham or picnic in shallow pan to collect cure run-off.
- *Pump ham 10% of original weight. A ham weighing 10# should weigh 11# after pumping.
- *Start at one end of ham and push needle into meat. As you are injecting cure, pull out needle slowly to distribute cure evenly. Do the same around the entire ham. Make sure you pump cure around the bone as the so called green spots (uncured) are often found there.
- *Place ham in dry pan and rub outside surface with Brown Sugar Cure. Make sure all areas of the ham are rubbed.
- *Dry cure in cooler (refrigerator) 7-10 days. Cover meat with plastic, some cure will drain out, this is normal.

Smoking:

- *Pre-heat smokehouse to 130 degrees. Rinse ham with cold water and place in netting.
- *Dry at 130 degrees for 1 to 1 1/2 hours until surface is dry (tacky).
- *Add smoke at 150-160 degrees, for 2-3 hours or until desired color.
- *Cook at 190-200 degrees until internal temp of 155 degrees. Hold at room temperature for 1 hour.
- *Place in cooler over night. Cut, package, freeze.