

## Ham Kit Box Info

Keep this box to reference when curing your ham(s):

This kit can be used to cure venison hind quarters, pork shoulders and more.

Enjoying a freshly cured ham is as easy as 1, 2, 3.

1. Pump - Reference directions on pumping brine pouch (see pumping directions below).
2. Soak - In a non-reactive container mix 16 oz. ham cure soaking brine (large pouch) with 1 gallon fresh water. Make enough brine to cover ham(s). Cover container and put in the refrigerator 4-7 days. Turn ham daily.
3. Smoker - Reference directions below.

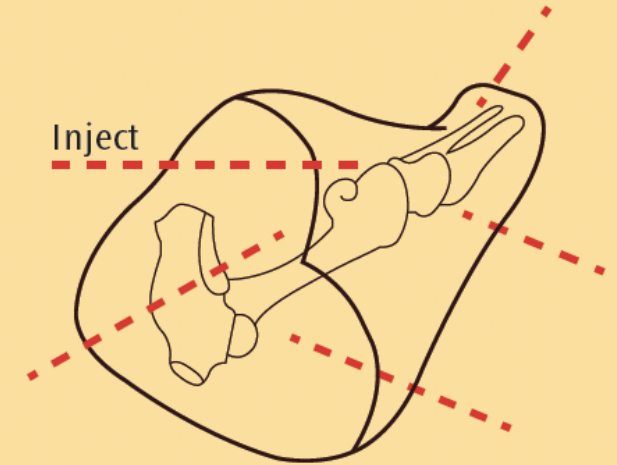
This kit will cure up to a 20 lb. ham. All you need to add is water. Easy to follow directions are on the seasoning pouches. Also included in the kit are 2 nets for hanging your ham in a smoker. Treat your family to a flavor filled, perfectly cured ham and take all the praise for making it yourself.

### Smoking Directions:

After the ham(s) have cured remove them from the container and dispose of the brine. Rinse the ham thoroughly with fresh, cold water and pat dry. Insert the ham, shank end first, into the net and hang in smoker (by inserting shank end first, you get a short-shanked fatter ham). Start smoker at 120° and maintain for 1-1 ½ hour, with no smoke, to dry the ham(s). Raise temperature to 180°, add sawdust for smoke and cook until internal temperature in the thickest part of the ham reaches 160°. Cool ham and enjoy.

### How to Pump:

Insert the needle of your injector completely into the ham. As you pull the needle out slowly pump the brine in. Pump all the brine into the ham. Distribute brine as evenly as possible. The more careful you are about measuring the ingredients and pumping the ham, the better the results.



MEASUREMENT CHART FOR PUMPING		
<i>For consistent flavor, use amounts recommended below:</i>		
Meat:	Cure:	Water:
1 lb	1 3/4 tsp	3 oz. & 1 tsp
10 lbs	1/4 cup & 5 tsp	32 oz.
20 lbs	Entire Small Pouch	64 oz.

MEASUREMENT CHART FOR SOAKING		
<i>For consistent flavor, use amounts recommended below:</i>		
Meat:	Cure:	Water:
1 lb	3 tbsp & 3/4 tsp	13 oz.
10 lbs	2 cups & 2 tsp	Gallon
20 lbs	Entire Large Pouch	2 Gallons