

Wild Hog Country Ham



Ingredients

Info

- 1 (15 to 20 lb.) wild-boar ham, skin on (hoof optional)
- 1 cup bourbon

- Prep: -
- Cook: -
- Serves: -
- [Source](#)

Cure

- Sea salt: Multiply ham weight in grams by 0.04
- Instacure #2 curing salt: Multiply by 0.0025
- Fresh-ground black pepper: Multiply by 0.003
- Brown sugar: Multiply by 0.01

☆☆☆☆☆

from 0 votes

○ ○ ○ ○ ○

Rate

Directions

- Scald and scrape the ham.
- Weigh ham in grams. Write down or document the starting weight. Using the preceding formulas, combine all cure ingredients in a medium bowl.
- Rinse ham in bourbon and baste with bourbon several times.
- Pack the cure into every crevice, using every bit of cure. Add a little additional sea salt around the hoof and ball joint if using a hoofed ham.
- Store in refrigerator skin side down 2 days for every pound. After 10 days, scoop up cure that has fallen off ham and reapply to top of ham.
- After cure process, rinse cure off ham with running water. Place in smokehouse or smoker and cold-smoke 6 to 10 hours at no more than 75°F.
- Hang ham in a cool, dark place to dry age between 40°F and 60°F at around 50 percent relative humidity. Dry age until ham weight reduces by 33 percent of original weight. Bancroft likes to let it age for another couple of months for even more intense flavor.

wild boar, pork, hunting, ham, country ham, bourbon, brown sugar, curing

From:
<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:
https://wiki.blessyourhe.art/doku.php?id=recipes:meat:wild_hog_country_ham

Last update: **2024/01/07 13:33**

