

Curing Country Hams and Bacon

Ma's Cookin', Mountain Recipes

Servings: 1



Don't seem like no time a'tall 'till all of a sudden - thar 'tis - butcherin' time. Why don't you try country style when you git ready to cure them hams an' thet there side meat?

Method

For each 100 pounds of hams, make a pickle of ten pounds of salt, two pounds of brown sugar, two ounces of salt peter, one ounce of red pepper, and about four gallons of water (or just enough to cover hams).

First rub the hams with common salt and lay them into a tub. Then take the above ingredients, put them into a vessel over the fire, and heat it hot, stirring it often; remove all the scum, and allow to boil for 10 minutes. Let cool and then pour over the meat.

After laying in this brine for 5 to 6 weeks, take out, drain and wipe. Then smoke with hickory for two to three weeks. Pieces of side meat or bacon can remain in the pickle for two weeks, which should be sufficient.