

Home-Cured Smoked Pork Loin “Ham”

INGREDIENTS

1 Fresh Whole Pork Loin (7 -10 lbs) cut into two equal pieces

BRINE:

1 Gal. Water	2 C. Kosher Salt	2 C. Brown Sugar
4 Tbsp. Classic Garlic & Mustard Seasoning		2 Tbsp. Prague Powder No. 1 (Pink Curing Salt)

SMOKING GLAZE BLEND:

2 C. Brown Sugar	3 Tbsp. Cinnamon	3 Tbsp. Cracked Black Pepper
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DIRECTIONS

To make curing brine, fill 6 qt. or greater pan with 1 gal. water, 2C. Kosher Salt, 2 C. Brown Sugar, 2 Tbsp Prague Powder No 1., and 4 Tbsp. Classic Garlic & Mustard No Salt Added Seasoning. Bring to a boil, stirring to make sure the sugar and salt are dissolved, set aside to cool, refrigerate overnight.

Cut Pork Loin into two equal halves, rinse, and place into 2-2.5 gal. zipper bag. Pour chilled brine solution into bag, exhaust all air from the bag and zip closed. Place in flat pan such as a roasting pan and put in refrigerator. Turn bag twice a day for 5-6 days, making sure that the pork loins are completely submerged. After 5-6 days, remove and discard the brine and rinse the pork loins and pat dry. Next, blend together 2 C. Brown Sugar, 3 Tbs. Cinnamon, and 3 Tbsp. Cracked Black Pepper. If brown sugar is lumpy, blend together in food processor. Rub blend into pork loins and pack well, using all of the mixture. Smoke at 250° for 5-6 hours, or until internal temperature reaches 160°. For deli-style sandwich meat, chill, then slice very thinly with meat slicer. Enjoy!

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