



WILD. NATURAL. SUSTAINABLE.

Fossil Farms Berkshire Pork Petite Ham

Ingredients

1 ea. [Fossil Farms Berkshire Pork Petite Ham](#)

Brine

2 liters of water
¾ cup Kosher salt
1 cup brown sugar
4 tsp. pink salt

Dry Spice Mix

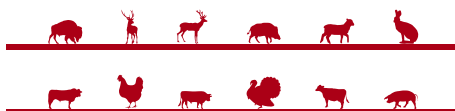
1 cup brown sugar	3 tbsp. sweet paprika
1 tbsp. Kosher salt	2 tsp. garlic powder
1 tsp. thyme	2 tsp. onion powder
2 tsp. black pepper, medium grind	2 tsp. oregano
½ tsp. dry mustard	2-3 tbsp. yellow mustard
2-3 cup apple juice, added to a spray bottle	

Preparation

To start the brine, use a large container. Combine water, salts and sugar; stir until the salts and sugar dissolve into the water. Place ham into the brine; use a plate with weights to ensure meat is fully submerged, and cover with lid or plastic wrap. Set in refrigerator for 2-3 days.

Remove ham out of the brine and pat dry. Rub the ham with yellow mustard. Use enough so that the spices adhere to the meat. Add the rest of the dry mix ingredients in a large bowl, mix, then rub on the ham.

Adjust your smoker to 225F. If you are using an oven, pre-heat to 225F. Smoke, or cook, pork for approximately 1.5 hours, basting the meat with apple juice every 15 minutes. Wrap ham loosely in aluminum foil to prevent the outside of the ham from burning. Place the foil wrapped ham back into the smoker, or your oven if desired, until the internal temperature reaches 140F. Remove from the smoker/oven and let rest at room temperature for at least 30 minutes; then slice.



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