

# HAM LEG



## INGREDIENTS

**PORK LEG 180.0 KG**  
**CHILLED WATER 45.0 L**  
**PACIFIC HAM AND BACON**  
**CURE 4.5 KG**  
**SALT 4.5 KG**  
**TOTAL 234.0 KG**

## METHOD

**DISSOLVE PACIFIC HAM AND BACON CURE COMPLETELY IN WATER BEFORE ADDING SALT. PUMP TO ACHIEVE AROUND 30-35% WEIGHT GAIN.**  
**PLACE IN CHILLER OVERNIGHT.**  
**COOK AND SMOKE AS PER NORMAL SCHEDULE TO 65 DEGREES CELSIUS INTERNAL TEMPERATURE.**

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## COMMENTS

**FOR VARIETY**

**ADD 250G OF PACIFIC HAM FLAVOUR FOR EXTRA TASTE.**

**FOR EXTRA COLOUR, ADD 350G OF PACIFIC COLOUR IMPROVER**

**DISSOLVE 2KG OF HONEY IN WARM WATER AND ADD TO BRINE.**