

Recipe 819

Ingredients

To a ham from 10 to 12 lbs., allow 1 lb. of coarse sugar, 3/4 lb. of salt, 1 oz. of saltpetre, 1/2 a teacupful of vinegar.

Method

Rub the hams well with common salt, and leave them for a day or two to drain; then rub well in, the above proportion of sugar, salt, saltpetre, and vinegar, and turn them every other day. Keep them in the pickle 1 month, drain them, and send them to be smoked over a wood fire for 3 weeks or a month.

Source: Mrs Beeton's Book of Household Management (1861)

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