

FRESH HAM

Ingredients

- ½ - whole fresh ham (uncured), 7 to 20 pounds
- Soy sauce
- House Seasoning, recipe follows OR Lysanders Meat Rub

Directions

Preheat oven to 325 degrees F.

Rub ham well with soy sauce and then thoroughly coat with House Seasoning (recipe below) OR Lysanders meat rub (your choice of flavor, sold in our store) making sure to cover all surfaces. Sprinkle seasonings liberally until the ham is completely covered (don't worry about over-seasoning). Place uncovered in the oven for 20-22 minutes per pound, or until the internal temperature reaches 155-160 degrees F on a meat thermometer. If it starts to brown too much on top, tent the ham with a piece of foil. When done, let the ham rest for 10-15 minutes before slicing to lock in the juices.

House Seasoning:

1 cup kosher or sea salt

1/4 cup black pepper

1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.

Yield: 1 1/2 cups