

# Colorado Lamb Ham

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INGREDIENTS	WEIGHTS/MEASURES
Boneless <b>American Lamb</b> Leg, cleaned, trussed	1 each
Whole peeled garlic cloves	5 each
Whole black peppercorns	1 Tablespoon
Herbs de Provence	1 cup
Water	2 quarts
White cane sugar	2 cups
Sea salt	2 cups
Maple syrup	1 cup
Pink curing salt	2 Tablespoons
Ice	2 quarts

## METHOD:

Toast spices and garlic in a dry pan over medium heat for 2 minutes. In large pot, add spices, water, sugar, sea salt, maple syrup and pink curing salt. Bring to simmer for 5 minutes. Let rest for 10 minutes. Add ice to cool the mixture.

Place lamb leg in two-gallon sealable bag and cover with the cooled brine. Remove excess air from bag and seal. Place in refrigerator for one week. Drain brine solution from the lamb leg and place the leg in smoker with hickory chips for one hour. Remove leg from smoker and place in roasting pan in 325 degrees F oven for 3 to 4 hours depending on the size of the lamb leg and until internal temperature reaches 165 degrees F. Remove to cooling rack and allow to cool. Slice or place in refrigerator for future use.

**Chef's Tip:** Use hickory chips for a nice balance between the sweetness of the wood and the intensity of the smoke.