

ROOSE

HAM



DIY Venison Ham

[Find more details and photos on the blog](#)

This homemade venison ham works with deer, moose, elk, bison, or even beef. It's cured, smoked low and slow, and sliced thin for sandwiches or meal prep.

Ingredients

- 1½ lb outside round roast (venison, moose, elk, bison, or beef)
- 1 gallon water (16 cups)
- 1 cup granulated sugar
- ¾ cup pickling salt
- ½ cup brown sugar
- ½ cup maple syrup
- ⅓ cup lemon juice
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp allspice
- 2 tsp black pepper
- 2 tbsp cure #1 (added only after brine cools)

Instructions

1. Boil water, sugars, salt, spices, and lemon juice to dissolve. Cool completely.
2. Add cure #1 to the cooled brine.
3. Submerge roast, weigh it down, and refrigerate. Turn daily.
4. Brine one day per ¼ inch thickness plus two extra days.
5. Rinse, soak 30 minutes, pat dry.
6. Hang in smoker at 120°F until a pellicle forms.
7. Increase to 150°F and apply smoke for about 3–4 hours.
8. Raise smoker to 165°F and cook to 142°F internal.
9. Rest until internal reaches 145°F.
10. Wrap and refrigerate two days before slicing.

Notes

- Inject brine for roasts over 2 inches thick.
- Extra brine time is safe if needed.
- Vacuum sealing extends storage life.

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