



# Thanksgiving Ham

## WHAT YOU'LL NEED:

Fresh knuckle ham  
or ham roast

### Brine

- 2 quarts water
- 1/4 cup salt
- 1/4 cup brown sugar

## STEPS:

1. Dissolve the salt and sugar in water in a container large enough to hold the brine and meat. Submerge meat completely in brine.

2. Cover and refrigerate for at least 24 hrs. After time, remove, pat dry, sprinkle Lowery's on meat and throw it on the grill. We keep the grill at 250 till you reach a 160 internal temp on the ham, should be around 3-4 hours.

3. Then, increase heat to 350 till internal meat temp is 190. So so so good!

I didn't season with Lowery's the first time and it was still was phenomenal!

The key to this meal is to use high quality berkshire pork as well as using the cap and the knuckle as it will be the best eating cuts from the ham!