



EARTHWORKS

LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

Smoke Roasted Leg of Pork (Fresh Ham) with Grilled Fruit

No pork roast beats the leg for flavor, texture, and that great “roast pig” taste. This is the hind leg of the pig, but fresh, before it is cured and made into what most people think of as ham. A whole fresh pork leg can weigh 15 to 20 pounds – perfect for feeding a large gathering. You can also have your butcher cut it in half for you. This cut of pork is cheap compared to other popular cuts, and so is a great pork bargain. To keep the meat moist during cooking, I soak it in a brine solution for 24 hours. Plus to add some Tuscan inspired flavors I rub the leg with an herb based rub.

Ingredients:

(1) Bone-in fresh ham (half a leg) with skin – about 8-10 pounds.

For the brine:

- (3) quarts water
- (1) cup sugar
- (1) cup Kosher salt
- (3) cups dark rum or dark beer
- (2) Tablespoons of crushed black pepper
- (20) Whole cloves
- (2) Teaspoons ground nutmeg

For the herb rub:

- ½ cup finely chopped fresh rosemary, or 4 tablespoons dried
- (4) Tablespoons finely chopped fresh sage or 1 tablespoon dried
- (1½) Tablespoons crushed fennel seeds
- (2) Tablespoons Kosher salt
- (2) Teaspoons freshly ground black pepper

For the grilled fruit:

- (3) Ripe, but firm peaches, halved and pitted
- (3) Firm, fully ripe mangoes halved and pitted, with skin left on
- (4-6) Slices unpeeled fresh pineapple about 1 inch thick
- (2) Tablespoons unsalted butter, melted
- (4) Tablespoons olive oil
- Kosher salt, freshly ground black pepper

In a large bowl, or clean bucket, stir together the water, sugar, and salt until both the sugar and salt are completely dissolved. Add the rum, pepper cloves, and nutmeg and mix well. Put the leg roast into the brine making sure it's completely covered – add more water if necessary. Cover and put in the refrigerator for at least 24 hours and up to 3 days.

Build a fire on one side of your grill leaving enough room for the fresh ham – none of the meat should be over the coals.

In a bowl combine the ingredients for the spice rub, and mix well. Take the ham out of the brine and discard the brine. Pat the ham dry with paper towels and rub the herb mixture all over the ham, pressing down slightly so that it stays on good.

When the coals are all gray, put the ham on the side without coals, make sure your vents are open $\frac{1}{4}$ to $\frac{1}{2}$, and put on the cover. Add a handful of new charcoal every 30 minutes or so. You can add soaked hardwood chips or chunks at this time too for a little added smoky flavor.

If you have a temperature gauge on your cover (a good idea), keep the fire at about 325° - 350° by adjusting your vents and the amount, and timing of the fuel you add. After about 2 hours, start using your instant read thermometer to check for doneness. Remember that you'll rest this roast under foil for about 30-45 minutes, so take it off the grill about 10° less than your target. I like to take mine off at 145° - 150° . After resting it should be around 160° - 165° .

While the ham is resting, keep your fire going by adding coals as necessary. About 15-20 minutes before it's time to carve the ham, grill the fruit. Put the peaches on the grill cut side down, and cook until lightly seared, about 6 to 8 minutes. Turn them over, brush the cut side with butter, and cook until the butter begins to caramelize, about 3 to 4 minutes. While the peaches are cooking brush the pineapple slices all over with olive oil and sprinkle with salt and pepper. Put the slices on the hotter part of the fire and grill till they are golden brown and slightly charred, about 3 to 4 minutes per side. Rub the mango halves with oil, put them on the grill cut side down, cook until lightly seared, about 3 to 4 minutes. Turn them over, brush on a little butter and cook for 2 minutes more. Take the fruit off the grill, cut into large chunks, and cover with foil while you carve the roast pork.

Carve the roast into thick slices and serve with the grilled fruit.

Have some of your favorite BBQ sauce and some spicy brown mustard available for dipping.

Prepare any side dishes while the ham is resting.

Any leftovers are great for pork sandwiches.