

# Home Cured Lamb Prosciutto with Pu-erh Spice

**TOTAL CURING TIME:** 4-6 weeks

1 leg of lamb (deboned, about 5-7 pounds)  
1/4 C kosher salt  
1 † Instacure No. 2 (curing salt)  
2 T sugar  
2 T ground Pu-erh Spice tea leaves  
1 T fresh rosemary, chopped

1 T fresh thyme, chopped  
1 T black pepper, ground  
2 cloves garlic, minced  
Zest of 1 orange  
Juice of 1 orange

**PREPARE THE LAMB:** Rinse the lamb leg under cold water and pat dry with paper towels. Remove any excess fat and silver skin from the lamb.

**PREPARE THE CURE:** In a bowl, mix the kosher salt, Instacure No. 2, sugar, ground Pu-erh Spice tea leaves, rosemary, thyme, black pepper, minced garlic, orange zest, and orange juice.

**CURE THE LAMB:** Rub the lamb thoroughly with the curing mixture, ensuring all parts are well-coated. Place the lamb in a vacuum-sealable bag or a large resealable plastic bag. Seal the bag, removing as much air as possible. Refrigerate the lamb for 2-3 weeks, turning the bag occasionally to ensure even curing.

**RINSE AND DRY:** After curing, remove the lamb from the bag and rinse off the curing mixture under cold water. Dry the lamb with paper towels.

**REFRIGERATE TO CURE FURTHER:** Place the lamb on a wire rack set over a baking sheet in the refrigerator. Let it cure for an additional 2-3 weeks, turning occasionally to ensure even drying.

**SERVE:** Once cured, the lamb prosciutto can be thinly sliced and served as part of your charcuterie board.