

HOW TO ROAST A PIG

1. PLANNING YOUR PIG ROAST

Determine the number of people you plan to serve. Allow 1 ½ pounds of carcass weight per person. This will tell you the amount of pork to purchase. To estimate the cooking time, allow 1 hour per 10 pounds of pork.

Use about 30 pounds of charcoal to start the fire and an additional 10 pounds of charcoal per hour during the cooking process will be used. NOTE: Do NOT use an automatic charcoal lighter or starter. We suggest the natural lump type of charcoal to be your best cooking source.

2. A GUIDELINE FOR PURCHASING

Typically a weeks notice is needed when looking for a pig from your local butcher. Ask butcher to remove the eyes and and hair and to have pig ready for roasting on pick up.

75 lbs. dressed pig = approx. 30 lbs. cooked, chopped pork	= 50 guests
100 lbs. dressed pig = approx. 40 lbs. cooked, chopped pork	=65 guests
125 lbs. dressed pig = approx. 50lbs. cooked, chopped pork	=85 guests
14 lbs. uncooked shoulder = 10 lbs. cooked, 6-7 hours	=20 guests
6-7 lbs. uncooked shoulder = 3 lbs. cooked, 3 ½ - 4 hours	=6 guests
14 lbs. uncooked ham = 6-7 lbs., cooked 6-7 hours	=10-15 guests

3. ITEMS TO MAKE THE COOK'S LIFE EASIER

- meat thermometer (or two) to ensure 170 degree F internal temperature
- "burn barrel" container to start coals in
- 2-4 pair of Heavy Oven Mitts - this is at least a 2 person job!
- container of water for possible heat source flare-up
- sturdy table for the 'catch-all" items and final carving
- knife or cleaver for chopping
- chopping block
- paper towels
- aluminum foil
- 2 pair of thick rubber gloves for handling pork (another 2 person job!)
- aprons
- container for sauce - allow 2 quarts of sauce per 75 lbs. of pork

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4. PREPPING THE PIG & STUFFING INFORMATION

Prepare the pig by washing it inside and out, giving particular attention to the ears, snout & feet. Place a block of wood between the jaws & thoroughly salt inside of cavity. If you wish to stuff the pig, now is the time to do it. Stuff cavity with whole Italian sausage links & whole fryer chickens, bread stuffing, sauerkraut or whatever you feel like putting in there. Sew the cavity opening with butcher's string to keep stuffing in place during cooking process.

5. PREPARING THE FIRE

The fire (charcoal briquettes) should not be directly below the pig, they go into the wired basket on the side of the roaster. We suggest 30 lbs. of charcoal to start which is what is supplied with the rental of the pig roaster, the balance of the charcoal will need to be purchased by the renter based on the size of the pig. Arrange the charcoal in the wired tray about the length of the pig. Please make sure there is tin foil on the bottom of the roaster to catch the drippings from the pig. Fat dripping into the fire can cause a burst of flame that could char the outside of the pig. You will need to add approximately 10 pounds of charcoal per hour of cooking time. It will help you to have a separate barrel or can to start charcoal in so you're only adding lit charcoals to the pit.

6. SAFETY

The pig roaster is hot!!! Please keep children away at all times. Use heavy oven mitts and apron at all times when tending to the pig. Make sure pig roaster is set up away from high traffic area and is secured with blocks to prevent it from moving during cooking process.

7. COOKING THE PIG

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Attach the pig securely to the rotisserie rod using clamps and spikes. Install rod to pig roaster by inserting rod to the motor making sure that the lovejoy coupler is between end of rod and the rotating motor, this is a very important step!

Do not exceed 225° F cooking temperature for the first two hours of cooking. Allow 1 hour of cooking time for 10 lbs. of pork. An internal temperature of 170°F should be attained before serving. Have additional coals started outside the grill, ready to be added as needed, to maintain proper temperature.

By this point, you should have already determined the total cooking time. Keep lid closed until 1 ½ hours remain in the cooking cycle. Open hood and check pig's internal temperature. You may find that the pig will be ready a little early.

As the pig roasts, it will shrink. It's also important to fill a plastic bottle or sprinkler with water to put out any flare-ups on the coals. Flare-ups are more frequent during the first few hours of roasting, so this is when the most attention is required. Basting the pig is optional, this may slightly increase the cooking time due to the heat loss while the hood is open. Never pierce the skin as it acts as a cooking pot for the pig to stew in its own juices

8. THE HOME STRETCH!

As the pig nears doneness, place a meat thermometer (or two to be certain) in the center of the 'ham' of the pig, making sure not to rest the thermometer against any bone. When the thermometer registers 165°F to 170°F your pig is ready to transfer to the carving area. Use extreme caution when moving pig from roaster to the carving area! Let pig rest for 20 min before carving.

The carving area should be a well secured large surface well covered with heavy foil. The meat should literally fall off the bones, relieving you of a lot of carving! Serve roast pork with bbq sauce, sandwich buns, coleslaw and your favorite side dishes!

9. CLEAN UP

The grill is easier to clean while it is still warm. Please remove parts and either wipe down with paper towel or hose it with warm water to remove as much grease and debris as possible. We ask that you dispose of all drippings and charcoal before returning or there will be an additional cleaning charge.