

Charcoal - HOW TO ROAST A PIG:

1. PLANNING YOUR PIG ROAST

Determine the number of people you plan to serve. Allow 1-1/2 lbs. of carcass weight per person. This will tell you the amount of pork to purchase. To estimate cooking time, allow 1 hour per 10 pounds of pork. The ideal size pig for a pig roast weighs between 120 & 150 lbs.

Use about 30 lbs. of Charcoal to start the fire & an additional 10 lbs of charcoal per hour during 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

A Guideline for Purchasing:

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. 50 lbs. 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 1/2-4 hours	= 6 guests
14 lbs. uncooked ham	= 6-7 lbs., cooked 6-7 hours	= 10-15 guests

3. PICKING YOUR PIG

Purchase your pig from a state-inspected establishment that is at most, one week slaughtered. Typically a 7-day notice for a local super market, grocery store or meat packer is necessary. Ask butcher to remove the eyes & have pig ready for roasting when you pick it up. The pig should have no hair on it.

4. ITEMS TO MAKE THE COOK'S LIFE EASIER

- Meat thermometer (or two) to ensure 170°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 & final carving
- Knife or cleaver for chopping
- Chopping block
- Paper Towels
- Plenty of aluminum foil
- 2 pair of thick rubber gloves for handling pork - This is a 2 person job!
- Apron
- Container for sauce - allow 2 quarts of sauce per 75 pounds of pork.

5. PREPPING THE PIG & STUFFING INFORMATION

Prepare the pig by washing it inside & 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, cleaned fryer chickens, bread stuffing, sauerkraut or whatever you feel like putting in there. Sew cavity opening with butcher's string to keep stuffing in place during cooking process.

6. PREPARING THE FIRE

The fire (charcoal briquettes) should not be directly below the Pig. We suggest 30 lbs. of charcoal to start. Do not use self starting type of charcoal. Arrange charcoal the length of the pig in two rows, about 12 - 15 inches apart. Either position a drip pan or lay a mound of sand directly under pig to catch grease dripping from pig. Fat dripping into the fire can cause a burst of flame that could char the outside of pig. You will need to add approximately 10 pounds of charcoal per hour of cooking time. It will help if you have a separate barrel or can to start charcoal in so you're only adding lit charcoals to the pit. You will need to lift the Grate with pig on it to add charcoal. It will help to use a slow burning large charcoal.

7. SAFETY WARNINGS

Follow instructions for unit. The grill body will get hot. Keep children away at all times.

8. COOKING THE PIG

Place the cooking grate (with the pig on it - belly down) in the unit. Do not exceed 225° F cooking temperature for the first two hours of cooking. Allow 1 hour of cooking time per 10 pounds of pork. An internal temperature of 170° 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 estimated the total cooking time. Keep lid closed until 1 ½ hours remain in the cooking cycle. Open hood & 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 among the coals. Flare-ups are more frequent during first few hours of roasting, so this is when the most attention is required. Basting the hog is optional. This may slightly increase cooking time due to heat loss while hood is open. Never pierce the skin, as it acts as a cooking pot for the pig to stew in its own juices.

9. OTHER IDEAS

Place pig on grate belly down & smoke heavily at 200 degrees for 3-5 hours. The hams are the last to be finished, due to the thickness of the meat. Baste/mop with a liquid or marinade every 30 minutes, whatever you wish to use. After smoking, raise heat to 230 degrees. Now the trick with the pig is the unevenness of the meat, the hams & shoulders take longer than the head & ribs. So you bring out your trusty aluminum foil. Cover mid-section & head with foil & allow shoulders & hams to continue cooking unwrapped. Make a 'tent' not a tight wrap. A pig that goes on at 6pm & foils at 9pm would be ready to eat by 6am. Before removing the pig from the grill, poke holes in cavity & allow juices to drip away. Be prepared for about ½ gallon of rendered juice. However, you want to really spike the pig temperature-wise about that time to about 150 degrees (internal temperature) to facilitate rendering the fat & then slowly lower the temperature of the grill.

9. COMING DOWN THE HOME STRETCH

As the pig nears doneness, place a meat thermometer (or two of them to be certain) in the center of the "ham" of the pig, making sure not to rest thermometer against any bone. When thermometer registers 165° to 170° F your pig is ready to transfer to carving area. Let pig rest for 20 minutes before carving.

10. LET THE PARTY BEGIN

Have a large surface available for carving such as an old card table or heavy board, well covered with heavy foil. The meat should literally fall off the bones, relieving you a lot of carving. Serve roast pork with barbeque sauce, sandwich buns, coleslaw and your favorite side dishes. ENJOY!!

11. CLEANING

The grill is much easier to clean while it is still warm. You will be charged extra if grill is not returned free from visible food & grease. Charcoal removal is an additional fee as well.