

How To...

Roast a Pig on a Charcoal Rotisserie



PLANNING & PURCHASING

Determine how many people will be attending. Plan for each person to account for 1.5 lbs. of meat - this will determine what size pig you need to order. Estimated cooking time is approximately 1 hour/10 lbs.

Example: 125 LB. Dressing Pig = ~50 lbs. of cooked meat; feeds 85 guests

When purchasing your pig, do so from a state inspected establishment. Typically, 7 day notice is required for a local supermarket or butcher in order for your pig to be available when you need it. Ask the butcher to remove the eyes and have the pig prepped for roasting upon pick-up.

TOOLS

- 2 Sets of thick rubber gloves for handling hot pork
- Chicken Wire for securing pig to rotisserie spit
- "Burn Barrel" to start charcoal in
- Knife or Cleaver
- Aluminum Foil
- Paper Towels
- UL Approved extension cord with grounded 3 prong plug
- Meat Thermometer
- Pliers for tightening wire during cooking
- Spray bottle with water for spraying flare-ups
- Chopping Block
- Sturdy table for final carving
- Apron
- Preferred Sauce for Basting

PREPARING YOUR PIG

1. Wash your pig inside and out. Pay particular attention to the ears, snout, and feed. Place a block of wood between the jaws. Open cavity and thoroughly salt and stuff (if desired). Sew the cavity closed using butcher string to keep any stuffing in place during the cooking process.
2. Place the support bar clamp (shaped like a dog bone) on the spit followed by a skewer and tighten both
3. Run the spit through the center of the pig (nose to tail)
4. Place the 2nd skewer on the spit and tighten securely against pig followed by 2nd support bar clamp - then tighten.
5. Insert the support bar through both support bar clamps and tighten into place
6. Tie the pigs feet to the support bar using the chicken wire
7. Carefully anchor all parts of the pig to the spit by balancing and securing it with chicken wire. This will require 2 strong people. - ensure pig will not flop around and break as it approaches the end of cooking
8. Cover the tail and ears with foil to prevent charring.

The rate of cooking can be adjusted by varying the fire/charcoal - hotter where the ham and shoulder are and medium where the loin is.

ALL EQUIPMENT IS FOR OUTDOOR USE ONLY

526 EAST ROLLING RIDGE DRIVE, BELLEFONTE, PA 16823

P: 814-359-2755

F: 814-359-2621

sales@bigjohngrills.com

STARTING THE FIRE

Start with 30 lbs. of charcoal. **DO NOT USE SELF STARTING CHARCOAL.** Arrange the burning charcoal along the length of the big on either side - avoid putting charcoal directly under the spit. Position a drip tray or sand in the middle of the two rows directly under the spit to collect any grease dripping from the pig (fat hitting the fire can cause a burst of flame that could char the outside of the pig).

LOADING THE ROTISSERIE & SAFETY

1. Make sure the rotisserie motor is unplugged.
2. Put the hot coal covers over fire and set the mounted pig on the rotisserie frame
3. Attached the rotisserie drive chain and securely tighten the chain by adjusting the motor and tightening the knob
4. Cover drive chain with chain guard
5. Plug motor in using UL approved outdoor extension cord. (The motor must be plugged into a ground fault protected outlet)
6. Turn on motor and remove hot coal covers to begin cooking

WARNING: Chain guard must be in place on models M-251B, M-35B and M-250B to prevent serious injury. DO NOT OPERATE UNLESS CHAIN GUARD IS IN PLACE! Unit will also be extremely hot. KEEP CHILDREN AWAY AT ALL TIMES.

COOKING THE PIG

Do not exceed a cooking temperature of 225°F for the first 2 hours of cooking. Allow 1 hour of cooking time for every 10 lbs. of pork. An internal temperature of 170° must be reached before pig is finished cooking. Use a "burn barrel" to start additional charcoal and add 10 lbs. each hour of cooking as needed to maintain the temperature.

As the pig roasts it will shrink, so be prepared to tighten all of the wires as this happens. Have the spray bottle ready to put out any flare-ups that may occur - these are more frequent during the first few hours of roasting.

Basting is optional

KNOWING WHEN IT'S DONE

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 the thermometer against any bone or spit rod. When the thermometer registers 165°F - 170°F, your pig is ready to transfer to the carving area. Let the pig rest for 20 minutes before carving.

ENJOY!

Have a large surface available for carving such as an old card table or a heavy board, well covered with heavy aluminum foil. The meat should literally fall off the bones, relieving you of a lot of carving. Slice and chop the meat and serve with barbecue sauce, sandwich buns, coleslaw and your favorite side dishes.

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