

HOW TO . . . Roast A Pig

GETTING STARTED

Purchase a pig that is at most, one week slaughtered. The pig should have no hair on it at all. The ideal size pig for a pig roast weighs between 120 and 150 lbs.

Scrape all red things out of the body cavity, and trim the slits where the teats are--there is lots of fat here. On up towards the ribs is the favorite piece, the bacon, so be careful how much you trim off. Start at the shoulder and work on back to the ham. Cut the 'brisket' out of the spare ribs area too, but keep all these trimmings for later. Now, place the pig on its back and take a hand hatchet and start chopping along the spine--working the ribs apart and away until the ribs will lay flat on the table.

Never pierce the skin, as it acts as a cooking pot for the pig to stew in its own juices. Rub the body all over, especially the inside, with Italian dressing and then some barbecue rub. Carefully create pouches under the skin of the shoulder and hams and rub good there too.


Take the trimmed skin and place back inside the pig's cavity, to act as an insulator. Add cut up onions, plums, apples, oranges, pineapples, whatever, inside the cavity also. Spray with Pam or other vegetable spray, all over the outside of the pig and the grill grate.

PLACING THE PIG ON THE GRILL

Place the pig on belly down and smoke heavily at 200° F for 3-5 hours. If your fire box is to one side, place the tail nearest the fire box. 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° F. Now the trick with the pig is the unevenness of the meat, the hams and shoulders take longer than the head and ribs. So you bring out your trusty aluminum foil. Cover the mid-section and head with foil and allow the shoulders and hams to continue cooking unwrapped. Make a 'tent' not a tight wrap. A pig that goes on at 6 p.m. and foils at 9 p.m., should be ready to eat by 6 a.m. Before removing the pig from the grill, poke holes in the cavity and allow the juices to drip away. Be prepared for about a half gallon of rendered juice. However, you want to really spike the pig temperature-wise about that time to about 150° F (internal temperature), to facilitate rendering the fat and then slowly lower the temperature of the grill.

Pull the pig off, set on a table and let everyone pick away, or cut it up and serve it yourself.

Pig Cooking Chart on an E-Z Way Roaster

Pig Size	Duration	
300 lbs.	9-12 hours	
200 lbs.	7-9 hours	
150 lbs.	6-8 hours	