

# PIG ROASTING 101



**M**AKE SURE YOUR FIRE IS WELL LIT BEFORE PUTTING THE PIG ON THE SPIT. **KEEP THE HEAT HOT, DON'T BE AFRAID!** IF YOU CAN PUT YOUR HAND CLOSE TO THE PIG FOR MORE THAN 5 SECONDS IT IS NOT HOT ENOUGH!!

**E**NSURE THAT YOU PUT MOISTURE (WATER / BEER / APPLE JUICE) ON THE STRINGS FOR THE FIRST HOUR TO KEEP THEM FROM SNAPPING. AFTER THE HOUR, THE PIG WILL START BASTING ITSELF. HOWEVER, YOU CAN CONTINUE TO BASTE IT AS WELL.

**A**N AVERAGE 50LB PIG WILL TAKE ABOUT 4-5 HOURS DEPENDING ON WEATHER AND HOW HOT YOU KEEP THE FIRE!! IT IS POSSIBLE TO COOK A 120 LB PIG IN 6 HOURS. REMEMBER THIS IS JUST A GUIDE AND WEATHER DOES PLAY A FACTOR.

**T**HE INTERNAL TEMPERATURE NEEDS TO REACH **165°F** IN BOTH THE **HAMS AND THE SHOULDERS.**

WHEN THE PIG IS FULLY COOKED ALL YOU WILL NEED TO DO IS CUT THE STRINGS AND SERVE. YOU MAY HAVE TO USE A KNIFE TO CUT HERE AND THERE, BUT OTHERWISE GOOD TO GO.

ALSO, IF YOU HAVE IT STUFFED WITH SAUSAGE IT'S A GOOD IDEA TO PUT THEM ON A BBQ TO GIVE THEM SOME COLOUR AND SO THEY DON'T LOOK BOILED, BUT YOU DON'T HAVE TO, THEY ARE FULLY COOKED.

IF YOU HAVE ANY QUESTIONS CALL US 705-673-6167

