

Charcoal Pig Roaster – Instructions

Purchasing Guidelines -

75 lbs is about 30 lbs of cooked pork = 50 guests

100 lbs is about 40 lbs of cooked pork = 65 guests

125 lbs is about 50 lbs of cooked pork = 85 guests

Lighting the Charcoal

1. Use good quality charcoal. Natural hardwood lump charcoal is best and will give you food the best flavor possible. Most briquette and automatic light charcoal use chemical binders that emit a harsh smoke that can effect the taste of your food.
2. Place pig roaster on level ground.
3. Drench charcoal in lighter fluid and let stand about 10 minutes. Only use charcoal lighter fluid.
4. Light charcoal using a long match or a barbecue lighter. Allow to burn for approximately 30 minutes or until coals begin to show a white ash forming, but are still whole.

Cooking the Pig -

Place the cooking grate with the pig on it in the unit. Try not to exceed 225 degrees F for the first two hours of cooking. The cooking temperature can be controlled by opening and closing the vent openings. To lower the temperature, close the vents part way. To increase, open them wider. Be sure to allow 1-hour of cooking time per 25 lbs. Do not serve until you have reached a 170 degree F internal temperature. The pig may be finished early so be sure to check the internal temp at least an hour and a half before your estimated cook time. You may choose to baste your pig, which would add some time to your estimated cook time. Let the pig rest for 20 minutes before carving.

Help Tip

To avoid the \$75 cleaning fee the roaster must be returned as clean as it went out. If you clean the grill when it is still warm, it will come clean a lot easier. Remove the grill from the pig roaster and spray with Easy-Off oven cleaner. Use a scrubbing pad and rinse with clear water.