



SUCKLING PIG

THESE COOKING INSTRUCTIONS SHOULD BE TAKEN AS A GUIDELINE ONLY.

Suckling pigs are usually a minimum weight of 8kg.
Allow at least 1lb/0.45kg of pork per person.
A 24 inch barbecue will hold up to a 15lb/6.8kg pig. A 30 inch will hold up to 25lb/11.34kg.

Preparation

Wash the pig thoroughly inside and out with cold water - dry completely inside and out.
Rub body cavity with salt & pepper and desired seasoning (e.g. thyme, rosemary or garlic etc).



Cooking Instructions

For Spit Barbecuing

Allow 15-20 minutes per lb/33-44 minutes per kg cooking time.
Use 5lb briquettes to start fire. Coals are ready when they glow and are covered with white ash which takes at least ½ hour.
Plan to add 2-3 briquettes every half hour to maintain heat.

Mount trussed pig on spit rod, insert forks securely in pig and tighten.
Insert meat thermometer in heaviest part of hind quarter.
Attach spit to unit & turn on motor.
Barbeque pig over medium heat 150-190°C.

Cooking time will take 15-20 minutes per lb/33-44 minutes per kg.
When pierced with a knife, juices should run a clear yellow.
Reduce the heat around the head towards the end of cooking.
If some parts (e.g. ears) cook before the rest & cover with tin foil.
Baste during the last hour to bronze & crisp skin.

Oven Roasting

Place a piece of heavy duty foil on a rack placed diagonally in a shallow roasting pan.
Brush oil on the entire surface of the prepared pig.
Place the pig on the foil; turn the foil up loosely around the pig.

Insert meat thermometer in the thickest part.
Cooking time approx 20-25 minutes per lb/33-55 minutes per kg.

Pour dripping into a saucepan - skim off fat - reheat & serve as sauce.

Carving

Separate the shoulders from the body then remove the legs.
Cut along the backbone to remove chops from rib & loin area.
Everyone should have a piece of skin to chew on (it should crackle).