

HOW TO ROAST A PIG ON A PROPANE GRILL

1. PLANNING YOUR PIG PICKING

Determine the number of people you plan to serve. Allow 1 ½ lbs. of carcass weight per person. This will tell you the amount of pork to purchase plus the estimated cooking time. Our Towable Propane Grill roasts a pig at an approximate rate of 1 hour for every 12 lbs. of pork. The Towable Propane Grill will burn for up to 12 hours on a single 30# LP tank. (This of course varies depending on the cook temperature. It's always a good idea to have a backup tank available.

2. A GUIDELINE FOR PURCHASING

A Guideline for Purchasing:

- 75 lbs. Dressed pig = approx. 30 lbs. cooked, chopped pork = 50 guests
- 100 lbs. Dressed pig = approx. 40 lbs. cooked, chopped pork = 65 guests
- 125 lbs. Dressed pig = approx. 50 lbs. cooked, chopped pork = 85 guests
- 14 lbs. uncooked shoulder = 10 lbs. cooked, chopped pork = 20 guests
- 7 lbs. uncooked Boston Butt = 4.5 lbs. cooked, chopped pork = 8 guests

3. SELECTING YOUR PIG

Purchase your pig from a state-inspected establishment. Typically, a 7-day notice for a local super market, grocery store or meat packer is necessary. Ask the butcher to remove the head and feet, and to have the pig ready for roasting when you pick it up.

4. ITEMS TO MAKE THE COOK'S LIFE EASIER

- Meat thermometer (or two) to ensure 190°F internal temperature
- Large bucket or container in which to soak wood chips (24 hours prior)
- Large metal bucket or container to catch grease from Grill drip tube
- Sturdy table for the "catch-all" items and final carving
- Knife or cleaver for chopping
- Chopping block
- Paper towels
- 2 pair of thick rubber gloves for handling pork (this is a two person job)

- Apron
- Container for sauce (allow two quarts of sauce per 50 pounds of pork)
- Serving utensils
- Chair for resting and a cooler of your favorite beverage

5. PREPPING THE PIG

Prepare the pig by washing it inside and out. If you choose to use smoke in cooking the pig, this is the time to load the smoker trough (under the wire grate) with wet wood chips or dry pellets. The wood will only smoke during the first couple of hours of the cooking cycle. Place the pig on the grill cooking rack, skin side down.



6. STARTING THE UNIT

Adjust the trailer tongue jack so that the grill is setting level. This will allow the grease to drain properly. Follow these lighting instructions:

- Open the grill lid
- Place a piece of paper in the end of the gas lighting extension rod "Fire Rod".
- Identify the gas burner where you will light the grill.
- Have someone else turn the gas on.
- Insert the "LIT" Fire Rod into the door that opens to the burner area (Fire Door) to light the gas burner. You may need to light both sides of the burner.
- After the burner is burning properly, slowly close the Fire Door and the Hood.
- It's always a good idea to keep watch on the burner to be sure the fire does not

go out, especially in the beginning. If it does go out, turn the gas off immediately, then RAISE THE HOOD. Wait a few minutes before repeating the lighting process.

Close the hood and begin the cooking process. The cooking temperature should not exceed 225° F cooking temperature during the first two hours and 275° F during remainder of the cook cycle. If you have the time, a slow roast in the 225° to 250° range will make a more tender final product. It gives the required time for the connective tissues in the meat to break down

7. SAFETY WARNINGS

Follow the lighting instructions above. The Towable Propane Grill will get VERY HOT. Keep children away at all times.

8. COOKING THE PIG

Place the pig on the cooking surface in the unit. Do not exceed 225° F cooking temperature for the first two hours of cooking. Allow 1 hour of cooking time per 12 lbs. of pork. An internal temperature of 190°-195° F should be attained before serving.

By this point, you should have already estimated the total cooking time. Keep the lid closed until 2 hours remaining in the cooking cycle, **“If You’re Looking, You Ain’t Cooking”**. Open the hood and check the pig’s internal temperature. Check in the front and rear shoulders, being careful to not touch the bone. You may find that the pig will be ready a little early. Basting the pig is optional, and would be done throughout the cooking process after the first couple hours. This will slightly increase the cooking time due to heat loss while the hood is open.



9. JUST ABOUT TIME TO EAT

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. When the thermometer registers 190° to 195° F your pig is ready. Turn off the propane gas and let the pig rest for 20 minutes before pulling. Pull all the meat from the pig being careful to limit the amount of fat and place it in large pans.

10. PREPARING THE COOKED MEAT

Have a large surface available for chopping such as an old card table or heavy board, well covered with heavy foil. The meat should literally fall off the bones, relieving you a lot of chopping. The pulled or chopped meat can be placed back in the pans and mixed with sauce, if desired. Serve roast pork with barbeque sauce, sandwich buns, coleslaw and your favorite side dishes. ENJOY!!



11. DON'T BE AFRAID TO EXPERIMENT

There are countless different way to roast a pig. In North Carolina we consider it an ART, yet the techniques and methods used varies from the coast to the mountains. Eastern North Carolina Barbecue is characterized by cooking whole hogs and using a vinegar based sauce. The Piedmont area of North Carolina is known for smoked shoulders or Boston Butts and sauced with a thin tomato based sauce. In Western North Carolina you will find either whole hog or shoulders with a thicker tomato based sauce.

The people who do this on a regular basis have their own favorite techniques. We have provided you in this document a proven method. Don't be afraid to experiment a little with your ideas. Good Luck! Be Safe and Enjoy!

12. DON'T FORGET, WE CAN PROVIDE EVERYTHING BUT THE SQUEAL



13948 Capital Blvd. Wake forest, NC 27587 (919) 554-1444

www.TriadEquip.com
