

How To...

Roast a Pig on a an E-Z Way



www.bigjohngrills.com

The E-Z Way Smoker/Roaster is not a grill. It has been designed as a slow roasting smoker. The 80,000 BTU gas burner and refillable wood trough combine the efficiency of a gas fire with the flavor of an authentic wood burning smoker. Our patented hood design traps in heat, moisture, and flavor while creating a natural convection. This unit can accommodate a pig up to 300 lbs.

PLANNING & PURCHASING

Determine how many people will be attending. Plan for each person to account for 1.5 lbs. of carcass weight- this will determine what size pig you need to order. Estimated cooking time is approximately 1 hour/22 lbs. of pork.

Example: 125 LB. Dressing Pig = ~50 lbs. of cooked meat; feeds 85 guests

When purchasing your pig, do so from a state inspected establishment. Typically, 7 day notice is required for a local supermarket or butcher in order for your pig to be available when you need it. Ask the butcher to remove the eyes and have the pig prepped for roasting upon pick-up.

TOOLS

- 2 Sets of thick rubber gloves for handling hot pork
- 2 30# Propane Tanks
- Knife or Cleaver
- Wood Pellets or Soaked Wood Chips (24 hrs prior)
- Paper Towels
- Meat Thermometer (or 2)
- Preferred Sauce for Basting
- Chopping Block
- Sturdy table for final carving
- Apron

PREPARING YOUR PIG

1. Wash your pig inside and out. Pay particular attention to the ears, snout, and feed.
2. Place a block of wood between the jaws.
3. Open cavity and thoroughly salt and stuff (if desired). Sew the cavity closed using butcher string to keep any stuffing in place during the cooking process. Please Note: Stuffing the pig will increase the cooking time.
4. Place the pig on the wire cooking rack, belly side down, and place the rack in the stainless steel drip pan inside the E-Z Way.
5. If you choose to smoke your pig, load the smoker trough with wet wood chips or dry pellets and insert it into the unit. The wood will only penetrate the meat during the first 2 hours of the cooking cycle.

STARTING THE FIRE

Close the hood and adjust the front drop leg so the tongue is higher than the rear of the unit. This will allow the grease to funnel toward the rear drain and out of the unit. Place a coffee can or large container to catch the draining grease. Follow the lighting instructions on the main gas valve housing and let the E-Z Way do the rest. The cooking temperature should not exceed 225°F for the first 2 hours of cooking. Allow 1 hour for every 22-25 lbs. of pork. An internal temperature of 170°F should be reached before serving.

ALL EQUIPMENT IS FOR OUTDOOR USE ONLY

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COOKING THE PIG

Do not exceed a cooking temperature of 225°F for the first 2 hours of cooking. After the first 2 hours, increase the cooking temperature to 275° for the remainder of the cooking cycle. Make sure the internal temperature of the pig reaches a minimum of 170°F before serving. To do this, check the pig 1.5 hours before it's due to be finished, it may be ready early. Basting is optional, but remember that every time the hood is opened the heat is lost and the cooking time increases - just like an oven in your home.

KNOWING WHEN IT'S DONE

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 or spit rod. When the thermometer registers 165°F - 170°F, your pig is ready to transfer to the carving area. Let the pig rest for 20 minutes before carving.

ENJOY!

Have a large surface available for carving such as an old card table or a heavy board, well covered with heavy aluminum foil. The meat should literally fall off the bones, relieving you of a lot of carving. Slice and chop the meat then place it back in the E-Z way drip pan and mix with sauce. **BE SURE TO PLUG THE DRAIN HOLE ON THE RIGHT SIDE OF THE DRIP PAN!** The drip pan will double as a warming pan while serving.

Send pictures of your Pig Roast or Pig Pick'n Party to sales@bigjohngrills.com and we'll post them to our website or post them to our Facebook page!



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