



## Steps to follow for a great "Pig Roast"

### 1. Buying your hog

- Order your pig from a specialty meat packer, L'Original Packing. It is often necessary to give them 7 days or more advance notice. Before purchasing, make sure the pig is absolutely clean.
- See Chart 2 for serving portions
- Dressed pigs are 70% of the live weight. Smaller animals will have a greater percentage of bone and skin and will yield proportionately fewer servings of meat.



### 2. Equipment

**There is two methods for roasting a hog.**

#### *Grill*

- The temperature at the roast should be kept constant and around 200-250 degrees F.
- Most grills will have thermometers installed to monitor temperature. If not, use a large meat thermometer inserted in a top vent.
- The outside temperature, wind, type of equipment, all will have an effect on maintaining this temperature.
- Split the rib bones at the spine to allow pig to lay flat, being careful not to pierce skin.
- Fill grill with charcoal. (see Chart 1)
- Let charcoal burn until it has turned ash-gray.
- Place heavy wire, the size of the pig, over the grill, 13 inches from the coals.
- Place pig flat, skin side up on wire surface.
- Place second wire over pig, sandwiching pig between the 2 layers of wire



#### *Rotisserie (available for rent at L'Orinal Packing)*

- If using a rotisserie make sure weight is evenly distributed.
- Follow directions from your rotisserie manual.



### 3. Cooking

- Hog is better if thawed.

#### *Grill*

- Because of variants in sizes, shapes, weights, air currents and methods of barbecuing, among others, it is difficult to give a rule of minutes per pound.
- For estimate grilling times see Chart 1.
- [Always check the internal temperature with a meat thermometer](#)
- Once the internal temperature reaches 160 degrees F, the roast should be removed.
- A good place to check is the shoulders, as it is the largest section of the hog.
- Turn hog over half way through cooking process.
- \*\*\*Time is a variant! One must be flexible in the timing and cooking process, checking the hog often is essential.



#### *Rotisserie*

- Cook the pig 12” away from the source of heat.
- Keep the heat constant.
- Fluctuating heat will add to your cooking time.
- 110 pounds live weight estimated cooking time is 8-10 hours.
- [When pig reaches 160 degrees F move the pig away from the heat.](#)
- An estimated 1-2 hours will keep the pig warm without drying out.
- \*\*\*Time is a variant! One must be flexible in the timing and cooking process, checking the hog often is essential.



**Chart 1**

Weight of Pig	Charcoal	Amount of Gas	Wood	Cooker Temperature	Estimated Cooking Time with Closed Lid
75 lbs	60 lbs	40 lbs. Cylinder	1/3 Cord	225-250	6 to 7 hours
100 lbs.	70 lbs	40 lbs. Cylinder	1/3 - 1/2 Cord	225-250	7 to 8 hours
125 lbs.	80 lbs.	40 lbs. Cylinder	1/2 Cord	225-250	8 to 9 hours

## Chart 2

Estimating serving sizes from dressed pig.

75 lbs dressed pig:	30 lbs cooked, chopped pork
100 lbs dressed pig:	40 lbs cooked, chopped pork
125 lbs dressed pig:	50 lbs cooked, chopped pork

A good estimate is 1 ½ lbs serving size per person

<http://bbq.about.com/od/barbecuehelp/a/aa061006a.htm>

<http://www.firepit-and-grilling-guru.com/how-to-cook-a-whole-pig.html>

[http://www.askthemeatman.com/roasting\\_a\\_whole\\_hog\\_in\\_3\\_steps.htm](http://www.askthemeatman.com/roasting_a_whole_hog_in_3_steps.htm)

Prices :

Machine rental (rotisserie) : \$75 with a pork purchase  
\$125 without a pork purchase

Pork :

25 lbs or less	\$135.00
From 26 to 50 lbs	\$145.00
From 51 to 64 lbs	\$2.95/lbs
From 65 to 85 lbs	\$2.85/lbs
From 86 to 150 lbs	\$2.80/lbs
151 lbs and up	\$2.60/lbs

Required deposit for reservation                      \$50.00

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