

Cooking Instructions - Whole Pig (Propane Grill)

Start your BBQ at least 2 hours in addition to the minimum cooking times, listed below, before your projected meal time. This allows for time to start the BBQ and time for the pig to rest afterwards.



For propane BBQs with burners

1. Open top vents and keep them open for entire cook. Remove steel cooking tray. Attach propane tank to barbecue and slowly open the propane tank.
2. To start the pilot light, ensure the gas valves are closed. Push down the red buttons and hold flame over the pilot. Keep pressure on the red button until the pilot burns on its own. If the pilot is cold this may take a few minutes.
3. Once the pilot lights are lit on both burners, slowly open gas valves and the burners will ignite. **NOTE: If one burner goes out during the cook, it is possible to regulate the temperature with one burner operating.**
4. Return the stainless steel tray to the BBQ and place the pig belly down, legs out in the tray. We recommend wrapping the ears in tinfoil to avoid burning. Your pig does not need to be flipped or turned at all.

For propane BBQs with tiger torch

- Ensure the spout for the grease is on the right side of the BBQ, on the opposite side of where the torch will be. Place the bucket underneath this. If your BBQ has top vents, open half way and leave open during the entire cook. Attach propane tank to the tiger torch. Slowly open the propane tank and light the end of the torch. Place the torch into the pipe on the left side of the BBQ. Use the valve on the tiger torch handle to get the BBQ temp to 350°F.
- Once the BBQ is warmed up, place the pig belly down, legs out, in the tray. Face the head towards the side with the torch. We recommend wrapping the ears in tinfoil to avoid burning. Your pig does not need to be flipped or turned at all.

Either BBQ

5. Leave your roaster at 350°F – 375°F. Check the BBQ temp each hour to ensure proper cooking temperature. It should take a minimum of (see table) hours to cook. Begin checking the meat temperature approximately half way through your cook. If you do not think it will be done in time, turn the temp up slightly. Remember, **Low and Slow** is the best way to do a pig roast.
6. Once the thickest part of meat (front shoulder) reaches a minimum of 165 F it is safe to eat, but the ideal meat temperature is 195-205 F for fall apart pork. Allow the pig to rest in the BBQ for 30 – 60 minutes before carving.

*Please DO NOT ROLL or move the BBQ while it is hot.

Minimum Cooking Times	
40lbs	3 hours
50lbs	3.5 hours
60lbs	4 hours
70lbs	5 hours
80lbs	6 hours
90lbs	6.5 hours
100lbs	7 hours
110lbs	8 hours
120lbs	9 hours

Carving the Pig

- Carefully transfer your pig onto a suitable table or carving bench. Please do not carve right in the BBQ. It's helpful to have a large garbage can handy when you're carving, to throw the trim and bones in while you are cutting.
- Begin by cutting the skin from front to back along the spine of your pig. Peel off one side of the skin and begin carving from that side. The meat should fall off the bone, rather than needing to be cut off.

Cleaning the BBQ

- **Do NOT put water into BBQ at any time!**
- Remove any leftover meat from the cooking tray. Remove the stainless steel tray from the BBQ and fill it with warm soapy water. Leave to soak.
- Thoroughly clean the stainless steel tray with dish soap and a scouring pad. **DO NOT USE SOS or STEEL WOOL TO CLEAN!** Pressure washing is ok.
- Wash utensils, grease bucket, and storage tote with warm, soapy water
- Wipe down the entire outside of the BBQ with warm, soapy water.

ANY QUESTIONS, PLEASE CALL 604-845-1717 or 604-791-2544