



### Cooking Instructions - Whole Pig (Wood Pellet Grill)

1. 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.
2. Prior to starting your pig roast, watch the how-to video we have created.
3. Season your whole pig. Watch our how-to video for a recommended step-by-step.
4. Make sure the BBQ is level and plugged into a non GFCI plug. The BBQ may trip a GFCI outlet. Hang your grease buckets on both sides of the BBQ.
5. Start the BBQ on the **SMOKE** setting. The BBQ will start and in about 3 minutes it will begin smoking heavily. Once the thick smoke dies down (approx. 5 min), the fires have lit. **Ensure that both fires have lit** by checking both sides of the BBQ for heat and/or looking into the bottom of your BBQ and checking for evidence of fire, **BEFORE** placing your pig in the BBQ.
6. Place your pig, belly down, in the center of the BBQ grates. Make sure the whole pig is centered above the tin foil lining of the drip tray. Turn the BBQ temperature up to cooking temperature.
7. Leave your BBQ at 300 F. Check on the BBQ every half hour to ensure it is running. Halfway through your cook, start checking the meat temperature. The table below shows the **MINIMUM** cook times for your size pig. Remember, **Low and Slow** is the best way to cook a whole pig. Do not try to rush cooking your pig.
8. Low and slow: At 225 F a 50 lb pig takes 6-7 hours, a 60 lb pigs takes 8-9 hours, and a 70 lb pig takes 10-11 hours. (times are estimates and may vary)
9. Check the BBQ pellets about every 1 hour. Keep the bin level.
10. The minimum meat temperature in the shoulder must reach 165 F. However, **the ideal temperature for fall apart pork is between 185-200 F**, but can go higher. Once the pig is at temperature, turn off the BBQ and allow the pig to rest in the BBQ for 30-60 minutes (inside the BBQ).
11. If you are ahead of schedule, simply turn the BBQ temperature down to slow down the cook.
12. After your pig is done resting, place your carving table in front of the BBQ with the aluminum trays side by side. With two people wearing oven mitts, have each person grab one end of the pig and slide the pig out of the BBQ and onto the trays. Start carving!

<b>Min. Cooking Times (300 F)</b>	
40lbs	3.5 hours
50lbs	4 hours
60lbs	5 hours
70lbs	6 hours

**\*NEVER turn the BBQ above 300 F to prevent fires!**

**\*NEVER restart the BBQ mid-cook or after cooking your pig. You will get a grease fire!**

### Cleaning the BBQ – Optional!

- **Do NOT put water into BBQ at any time**
- Once cool, pull the grates out of BBQ and scrub clean with hot soapy water. Rinse.
- Remove aluminum foil on trays inside the BBQ and discard. Scrape all the grease out of the inside.
- Clean serving trays, utensils, grease buckets, and storage tote.
- Wipe down the entire outside of the BBQ with warm soapy water, being careful to avoid electronic parts.

**GOT QUESTIONS? PLEASE CALL 604-845-1717 or 604-791-2544**