



Suggestions for Seasoning your Pig

Warning: Be sure to follow food safe parameters and rules before, during, and after seasoning your whole pig!

1. Up to 24 hours prior to cooking, salt the entire pig generously with coarse salt.
2. Inject your pig with Triple Jim's Apple Cider with a 2 table spoons salt dissolved in, using a meat injector. Focus mostly on the hind legs and the shoulders. Keep in mind, injecting will add cook time.
3. Keep your pig dry to keep your seasoning from washing away and also to help with the crisping of the skin. Pat dry with paper towel if need be.
4. Right before cooking, lay the pig on its back and open up the body cavity. Apply House of Q Mustard as a binding agent. Apply a generous amount of House of Q Rub to the inside of the pig and rub it into the meat so that it forms a coating on the meat.
5. Flip the pig over. Dry the skin off very good! Apply a small amount of vegetable oil to the skin along with additional House of Q Rub and/or salt.
6. Put your pig into the BBQ!
7. Baste **lightly** with oil throughout the cook (3-4 times). Sprinkle lightly with salt.

Tips for crispy skin:

1. Make sure the skin is dry before starting the cook.
2. The idea is to dehydrate the skin, rubbing the skin with salt (sea salt preferably) and pork rub will help with that.
3. Baste **lightly** with oil a few times during the cook.
4. Stay away from sauces or liquids on the skin which will cause the skin to retain moisture and possibly burn.
5. Add cook time!

Optional: Scoring: Scoring the skin of your pig will help the salts and dry rub penetrate past the skins and into the meat. It will also help the fat to render out onto the skin and help to crisp it.

Please note, the House of Q Mustard and Rub, Triple Jims Juice, and an injector are all included in our DIY Seasoning Kit. You will only need to supply vegetable oil and coarse salt.