

# ROTISSERIE INSTRUCTIONS

**FIRST READ EACH STEP THOROUGHLY BEFORE PROCEEDING TO THE NEXT STEP**

## Recommended materials needed:

<input type="checkbox"/>	Meat Thermometer
<input type="checkbox"/>	Lighter / Matches
<input type="checkbox"/>	Lighter Fluid
<input type="checkbox"/>	(2) Sets of oven mitts
<input type="checkbox"/>	(2) Towels
<input type="checkbox"/>	6ft or longer table
<input type="checkbox"/>	Table covering
<input type="checkbox"/>	Cutting board
<input type="checkbox"/>	(2) Apples Sliced
<input type="checkbox"/>	(1) Onion Sliced



<input type="checkbox"/>	Carving knife
<input type="checkbox"/>	Tongs or carving fork
<input type="checkbox"/>	Garbage bag
<input type="checkbox"/>	5-gallon bucket
<input type="checkbox"/>	Coal bucket
<input type="checkbox"/>	(2) Pans
<input type="checkbox"/>	Plate/Platter
<input type="checkbox"/>	BBQ Sauce
<input type="checkbox"/>	Pork Gravy or Au Jus
<input type="checkbox"/>	Hungry Family & Friends & Paul

Hardwood Lump Coal – Approximate amount needed:

20 to 40 lb Pig	40 lbs Coal
41 to 60 lb Pig	60 lbs Coal
61 to 85 lb Pig	80 lbs Coal

## Preparing the rotisserie equipment

1. Unfold the legs to the coal pan and set the pan upright on a level surface. Find a surface that can get splattered with grease. On the grass at the edge of a patio works great. Please beware the pan gets very hot so provide 3 ft of clearance on all sides of the coal pan.
2. Set each end of the rotisserie inside of each short end of the coal pan. One end should have the motor and ball and the other end should have a small bracket to hold the other end of the spit.
3. Hook up the rotisserie motor to an extension cord and test it to make sure you have power. Unplug it for now.
4. Open (1) 20 lb bag of coal and spread about 15 lbs of coal evenly along the inside of both long sides of the coal pan. There should not be any coal along the short side of the pan or in the middle of the pan.
5. Spray charcoal lighter liberally on the coal and light it. The coals are ready when they turn 25% white.
6. Remove the bag surrounding the pig and pole.
7. **IMPORTANT – WRAP ALL EXPOSED WOOD FROM THE POLE WITH FOIL** (to prevent burning)
8. Place the pig/pole on the rotisserie. The pole has 2 ends – 1 with a metal cap and the other without. The end with the cap has a slot that should be inserted on the rotisserie end with the motor and ball.
9. Plug in the rotisserie unit – The pig should now be rotating.

## The Cooking Process

While the pig is roasting prep the apples and onion. Cut (1) 1” apple wedge and slice up the rest along with the onions. Put the apples and onions in 1 of the 2 pans.

10. Continually monitor the pig as it rotates on the spit over the coals. The skin should begin to brown. Add coals or remove coals as needed.  
Plan on the following approximate cooking times: (This will vary depending on the amount of wind)  
4 to 6 hours to cook a 20 to 50lb pig  
6 to 8 hours to cook a 51 to 80 lb pig
11. Remember to use a meat thermometer. If the thermometer reaches 175° between the shoulder, hind and the neck you are done.

## The Carving Process

12. Set-up your carving table on a stable surface and make sure the table is covered. Have the following handy - carving board, knife, fork/tong, pans, plate/platter, garbage bag/bucket, BBQ Sauce, hot gravy or au jus.
13. When the pig is finished cooking it can be removed from the rotisserie. The pole will be extremely hot so use the hot mitts and/or towels. It works much better to have a 2<sup>nd</sup> person for one end of the pole.
14. Carry the pig and pole over to the carving table. Do not let it sit on a plastic table long because it could melt it. Cut the strings and remove the pole.
15. Cut off the head and put the apple wedge in its mouth and display the head on the plate/platter.
16. If the pig was cooked to temp there should not be much carving because the meat should just pull away from the bone. Add some carved pork to the pan with the sliced apples and onions and the other pork to the empty pan. Add the hot gravy or hot au jus to the pork with the apple and onions just to keep it moist. The 2<sup>nd</sup> pan could be mixed with the BBQ sauce.
17. Line the 5-gallon bucket with the garbage bag and put all the scraps in there.
18. Put both pans of pork on the buffet table

**You are done - Good job!**

