



Sheardy's
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Common Sense Solutions

www.a1rentalonline.com

ROTISSERIE COOK A PIG

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1. PANNING YOU PIG ROAST:

Determine the number of people that you plan to serve. Allow 1 ½ lbs. of carcass weight per person. This will tell you the amount of pork to purchase. To estimate the cooking time, allow 1 hour per 10 pounds of pork.

Our roaster with rotisserie will use approx.. 40 lbs. of propane - (we furnish one 40 lb. cylinder)

2. GUIDE LINE FOR PURCHASING:

75 lbs. Dressed pig = approx. 30 lbs. cooked chopped pork = 50 guests.

100 lbs. Dressed pig = approx. 40 lbs. cooked chopped pork = 65 guests.

125 lbs. Dressed pig = approx. 50 lbs. cooked chopped pork = 85 guests.

14 lbs. uncooked shoulder = 10 lbs. cooked 6-7 hours = 10 guests.

6-7 lbs. uncooked Boston Butt = 3 lbs. cooked 3 ½ - 4 hours = 6 guests.

14 lbs. uncooked ham = 6 - 7 lbs. cooked 6-7 hours = 10 - 15 guests.

A good estimate is 1 ½ lbs servings size per person.

3. PICKING YOUR PIG:

Purchase your pig from a state inspected establishment. Typically, a 7-day notice for a local super market, grocery store or meat packer is necessary to insure that your pig is ready when you need it. Ask the butcher to remove the eyes and have the pig ready for roasting when you pick it up.

4. PREPPING THE PIG & STUFFING INFORMATION:

Prepare the pig by washing it inside and out, giving particular attention the ears, snout and feet. If you wish to stuff the pig, now is the time to do it. Stuff the pig's cavity with whole italian sausage links and whole, cleaned fryer chickens, bread stuffing, sauerkraut or whatever you feel like pitting in there. If you stuff the cavity, sew the cavity opening with butcher's string to keep the stuffing in place during the cooking process.

1. Place the pig on a firm table. This will take two (2) people.

2. Run the spits thru the center of the pig.

3. Clamp both sides of the side frame to secure the pig firmly in place.

4. Set the mounted pig on the roaster frame and attach it to the motor.

5. Plug the motor into a 3 prong grounded UL approved, outdoor extension cord or outlet. If extension cord is use must be at least 12 ga. wire.

5. LIGHTING THE ROASTER:

1. Make sure that the lid is open - **this is a must !!!**

2. Turn on the Propane at the Cylinder.

3. Locate the main gas valve, and turn knob to pilot, hold in, and press RED igniter button to light the pilot . Keep pilot knob depressed for approx. 60 second, if pilot stays lite. Turn the knob on the main burner to on, and adjust main burner to the amount of heat desired.

4. Now you can close the lid to keep the heat in.

6. COOKING THE PIG:

Do not exceed 225 Degrees F. cooking temperature for the first two hours of cooking. Allow 1 hour time per 10 pounds of pork. An internal temperature of 170 Degrees F. must be reached. As the pig roasts, it will shrink, so have tools handy to tighten the wing nuts on the side frames, to keep the pig secured. It is also important to fill a plastic bottle or sprinkler with water to put out any flare-ups. Flare-ups are more frequent during the first few hours of roasting, so this is when the most attention is required. **Basting the hog is optional.**

7. COMING DOWN THE HOME STRETCH:

As the pig nears doneness, place a meat thermometer, or two of them, to be certain, in the center of the "Ham" of the pig, making sure not to rest the thermometer against any bone or metal. When the thermometer registers 165 to- 170 Degrees f., your pig is ready to transfer to the carving area. Let the pig rest for 20 minutes before carving.

8. LET THE PARTY BEGIN:

Have a large surface available for carving, such as a pick nick table , well covered with heavy aluminum foil. The meat should laterally fall off the bones, relieving you of a lot of carving. Slice and chop the meat and serve with barbecue sauce, sandwich buns, cold slaw and your favorite side dishes. Enjoy!

Work or Play

A-1 is the Way