

## How to use the Mr. Pig Roaster Kit

When deciding to cook a pig utilizing the Mr. Pig Roaster Kit, it is important to pick a safe location to set up your kit. You will have a steady cooking fire, so your location needs to be away from any dry trees or grass that may be close.

After choosing your cooking location, set up the backdrop first, so it faces the proper direction. A big cooking fire and a big bed of coals mean you will probably see sparks going up into the air. These are little and usually dissipate harmlessly into the air. **CAUTION:** Do not set up your fire reflector under overhanging limbs, phone lines, power lines, or **anything** that could be affected by the rising heat. Be considerate. Use common sense. Keep a water hose charged and close by, just in case. You will probably never need the water, better safe than sorry. See Instruction sheet for assembly details for Mr. Pig Massive Fire Reflector.

Once you know where to cook your pig...You'll need a pig...If you live in an area where there are specialty meat dealers, you can check with them and see if they can sell you a whole pig. Normally, meat dealers will have to order your pig. Just let them know what size. If you are not able to purchase a whole pig from a meat dealer, you may have to find a local farmer who has a pig for sale. If you order one, it will come with the skin scraped and the head on. Have your meat dealer remove the head and butterfly the pig down the middle of the spine.

It needs to lay flat in the wire so it can get good heat on both sides as it rotates in front of the fire.

Depending on the size of pig and when you want to serve, you may need to start before daylight. Get your fire started so it can be going while you are attaching the pig to the meat basket. A plastic table or other sturdy, flat surface, will work. The piece of the meat basket with the additional bracing on each end is where you start. Lay this piece of the meat basket on the table. Center your pig on the bottom piece of the meat basket, skin side up. Once you have pig centered and in place, just place the other piece of wire on top.

The pig is centered on the bottom part of the meat basket. Your tie wires and tie wire twister work together. Just squeeze the top and bottom of the meat basket together and wrap a tie wire to hold it in place. Utilizing the wire tier, just twist the tie wired until they are tight and hold the pig in place. Your wires should be placed and tightened so the pig will not move during the cooking process.

Once you have gotten the meat in place between the wire, you'll need to run the small piece of chain around the small pipe and hang the entire wire meat holder from the rotisserie box hook. Leave about 4 links from the chain end and use the hook on the other end to have the chain hang properly.

Once you have the pig hanging from the rotisserie box, it is time to move the A-Frame with the rotisserie box and pig closer to the fire. One person on each end of the A-Frame makes this

easier. Position the meat basket so the edge of the basket wire is as close to the wood in the fire as possible without hanging on anything.

Reach into the roto box and you will feel the “on-off” switch. Just turn it on and the pig will start to slowly turn in **FRONT** of the fire. **Never** hang your pig **over** the fire. The pig cooks from the reflected heat of the fire reflector.

By this time, you should have already gotten your fire started. Now it is time to build the fire up so it will begin to cook your pig. Keep the fire going and you will start to see the pig sweat and start to drip the pig fat. This is the first sign you are cooking a pig. The fire is something you will have to practice making sure you are keeping it going well. Hold your hand in front of the fire at the same level as the pig. The idea is to have your hand feel the same heat as the pig. If you are forced to pull your hand back before a count of 10, your fire should be good.

Utilize your Mr. Pig Fabulous Fire Poker to begin making a big bed of coals. The reason you poke the fire is to keep it hot and cooking the pig. Also, as you poke on the burning wood chunks, you are knocking coals off the wood, adding to your coal pile.

The size of pig will determine the cooking time. This is not a science like cooking a roast in your oven. The key to having a successful pig roast is your ability to keep a hot fire on the pig so it will cook.

Below are links to Government web sites where you can get answers to food safety. Mr. Pig Enterprises, LLC is not responsible for any illness, accidents, or any other actions that may be the result of user negligence.

<https://www.fda.gov/home>

<https://www.fda.gov/media/90663/download>

<https://www.cdc.gov>

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-cooking-temperature>

<https://ask.usda.gov/s/article/To-what-temperature-should-I-cook-pork>

<https://www.usda.gov/>

<https://www.foodsafety.gov/>

A general guideline will be to make sure you allow yourself plenty of time to cook your pig. We suggest a minimum of 6 – 8 hours of cooking time for a small pig in the 40lb range. After you have cooked a couple of pigs, you will start to get a feel for how the cooking cycle and timing work best for your style of cooking.

Once you have a good fire and the pig has started to sweat and drip some fat, you need to “flip” it, so it hangs from the other end. This allows the fat to run throughout the pig. It is best to

have three people available to move the A-Frame away from the fire for inspection and flipping. A pig is self-basting and does not need anything added. Any spice you put on the skin, may affect the taste of the cracklin, but it just will not get through the skin to the meat underneath.

After you have “flipped” the pig, keep the fire good and hot. The pig will continue to drip. After another couple of hours or so, flip it back. Again, this is not a science. Your judgement will be as important as these instructions when you are looking at the pig cooking.

When we have cooked pigs, there are certain “markers” we look for as the pig is cooking. You should see the grease bubbling under the skin. At some point, you may see the skin split and spew hot grease as the pig turns. This is a good thing. When you see something like this, you know your pig is cooking well. The color of the pig will change and you will know it is looking good. This is as important as anything. If a pig looks cooked, it probably is. The Government has stated pork should be cooked to 160 degrees. Please review the links above for information regarding the handling and cooking of pork. Using a meat probe, make sure you are getting into the thickest parts of the pig. Even if the temperature says the pig is 160 degrees, if the pig doesn’t look cooked, don’t stop cooking...

When the dripping fat appears to be stopping, it is time to make the cracklins.

At this point, make sure you have extra wood. Get the fire built up with flame. Turn off the rotisserie in the Roto Box and move the skin side of the pig close to the fire. **DO NOT** take your eyes off the skin. If everything is ready, the skin will bubble up within a minute or two. When you see the skin bubble up, be ready to move the pig away from the fire. At this point, you are ready to serve.

Get your two other friends together and move the A-Frame and pig away from the fire. One person on either side of the Meat Basket, lift and release the chain.

Carry the meat basket with the cooked pig and set it on a table, skin side, up. Using the provided wire cutters, cut away the wire ties that were utilized to hold the pig in place. Lift the top piece of wire and set it to the side...

WOW, there it is, a cooked pig with the cracklins right on top. The skin should lift off in large pieces. Be sure to have a separate bowl for the skin. The cooked skin can be offered to bystanders that are eager to get some...You may see some fat still under the skin in the middle area of the pig. Scrape that to the side and there is the cooked meat.

The meat will be so tender, it will just fall off the bone...We like to check in the shoulder. Find the shoulder bone and pull it out. It will be dry as a bone...No meat attached. When you see this, you know this is a really good pig.

Feel free to serve it right from the table. Feel free to debone and serve from a bowl as well.

We have never added spices to a whole pig. The pig cooks in it’s own grease. A little salt and pepper may be all you need.

While we strive to provide instruction and guidelines, ultimately, just cooking a pig is the best way to learn. Mr. Pig Enterprises, LLC assumes no responsibility for any and all claims arising from a user's mistakes or mishandling of the whole pig. Cooking a whole pig can be a fun and rewarding experience that is impressive to see...A little experience will have you cooking a pig with confidence.

Always remove your Mr. Pig Roto Box for storage when cooking is complete.

If you have additional questions, feel free to check in on the FAQ section of [www.mrpig.com](http://www.mrpig.com). You may also send a message to [support@mrpig.com](mailto:support@mrpig.com).

We appreciate your business and look forward to hearing about all the good times.