



BACKYARD ROAST BBQ SUCKLING PIG

1 young suckling pig - weight 20-25 lbs.

Stuffing:

bread crumbs
chopped onions
chopped celery
chopped apples
chopped apricots

Basting sauce:

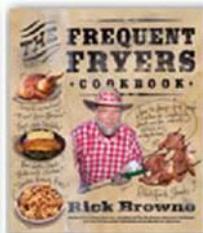
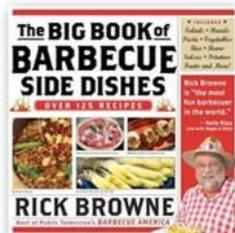
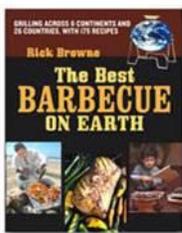
1 cup honey
1 cup soy sauce
1 cup orange juice
2 limes, cut in slices
2 lemons, cut in slices
1 Tbs. salt

White vinegar
ice pick
butcher's twine

Select a pig weighing 30 to 35 pounds. Wash pig inside and out and soak it in very cold water with vinegar for a few hours. This freshens and whitens the meat

To avoid collapsing of the pig while cooking, fill the abdominal cavity with dressing. Firmly fill with a dressing such as bread crumbs and chopped celery, seasoned with salt, pepper and ground sage. If you use a conventional stuffing, such as one for a turkey, wait until just before cooking and make certain that the pig and stuffing are at room temperature. The easiest way to close the opening is to use an ice pick or an upholstery needle to punch rows of holes about an inch apart on both sides of the stomach flaps. Then lace it up with thick string just as you would a shoe. You may also use skewers and string as you would for a turkey.

Because protein firms as it cooks, the pig will stay in whatever position you place it. It should resemble a dog resting on its haunches. Place the pig in the roasting





pan; it may have to be placed diagonally. Tuck the hind legs close to the stomach on either side; tie them together with string under the stomach if needed. The forelegs should be pointing straight ahead (also tied together so they won't spread out) and the head resting between them.

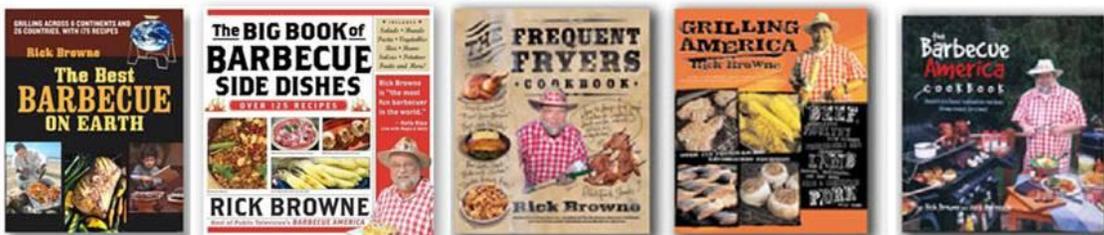
Fit tin foil caps over the ears and tail to avoid burning. These caps should be removed about 1/2 hour before the barbecue is completed to obtain a uniform baking color. Leave the wooden block in the pig's mouth, so that a red apple can be inserted when the barbecue is completed.

Briquettes are placed only on the sides of the charcoal grill and separate from the suckling pig by the walls of the foil drip pan. To make this drip pan, use 3 sheets of heavy aluminum foil molded slightly larger than the pig to collect the rich drippings. Place the cooking grill over the foil drip pan. This will allow you to add more briquettes as needed, and to collect the basting fluids. All cooking is done by reflected heat, not by direct flame. Place about 35 briquettes on each side of the foil drip pan and ignite. It will take about 25 to 30 minutes for the briquettes to be ready for the cooking to begin. Place a meat thermometer in the pig, being careful not to hit the bone, which would reflect an incorrect reading. Approximate cooking time will be 10 minutes per pound of body weight. The thermometer will read 185° degrees when the suckling pig is done.

The barbecue should be operating with all dampers wide open, and the addition of approximately 12 briquettes to each side every 1 1/2 hours will be necessary. About 1/2 hour before the suckling pig is done, baste generously with the basting sauce.

Remove the pig and wrap in foil, letting meat sit for 20 minutes so juices can retreat back into meat.

Make a sauce by skimming the fat off the juices in the roasting pan. Place the roasting pan over 2 burners, add the stock and the wine and bring to the simmer. Stir to dissolve all the roasting juices coagulated on the bottom and continue





cooking about 10 minutes. You can add wine, orange juice, coca cola, or other flavored liquid. If you wish to thicken the sauce, whisk in 2 tablespoons of flour that have been blended with 2 tablespoons of butter, bring the sauce back to the boil and boil for 2 minutes, stirring

To serve the barbecued pig, slice the skin from the base of the tail to the back of the neck and peel the skin down the sides. Carve the small hams first, slice the rib sections next, and carve the front shoulders and jowl last.

Mix ingredients in saucepan and cook until blended.

ENJOY!

