

Greek Style Whole Pig

INGREDIENTS:

20kg whole pig
15 cloves of garlic
200g sea salt
100g freshly ground black pepper
50g oregano (freshly ground is preferable)
3 large crushed onions
2 springs of rosemary for inserting into the pig

PREPERATION:

Mix the ground black pepper, sea salt and oregano into a bowl.

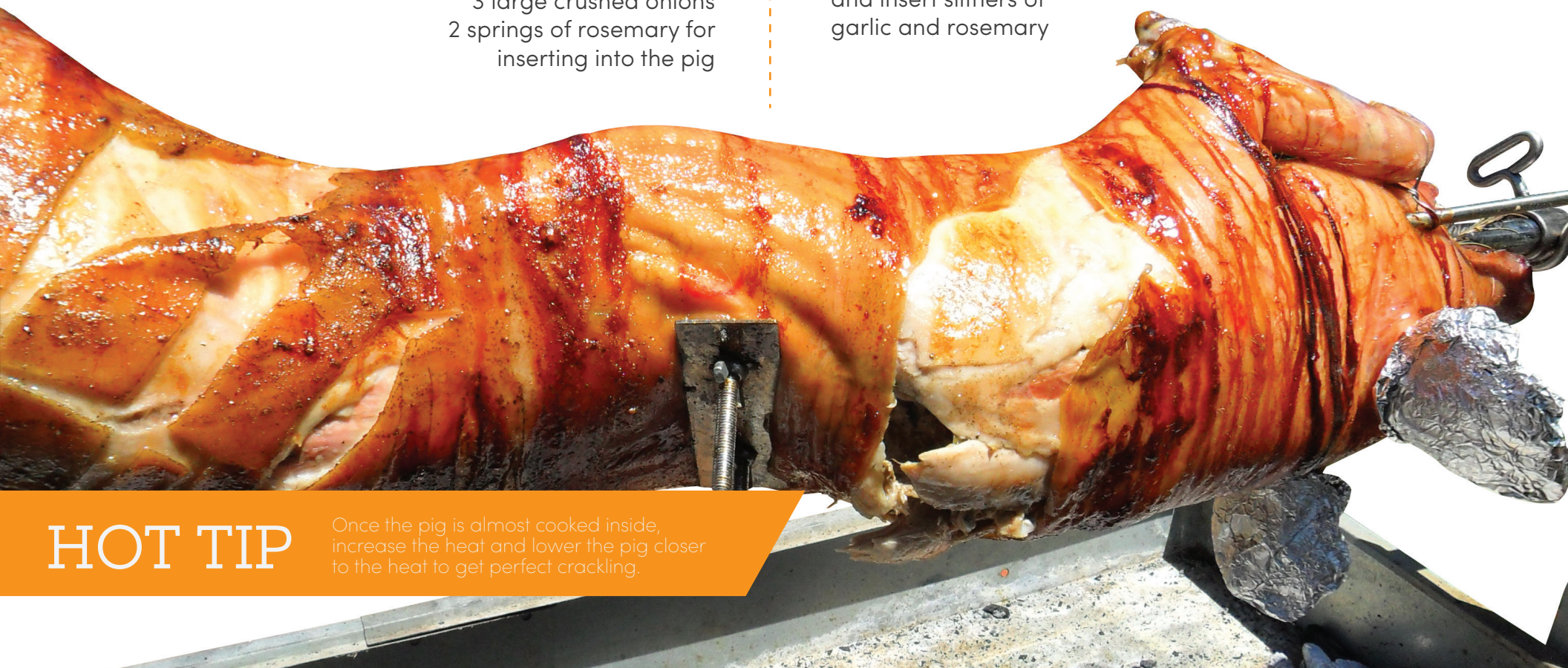
Use this mixture to season the inside of the pig and smear the crushed onions inside the cavity. Insert the skewer, affix all bracing attachments and sew up the stomach. Make small incisions into the fleshy part of the pig and insert slithers of garlic and rosemary

Cook Time 

6HRS.

IMAGE BELOW

4.5 hours into the cooking process and the meat is falling away from the bone.



HOT TIP

Once the pig is almost cooked inside, increase the heat and lower the pig closer to the heat to get perfect crackling.