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## **SPIT ROAST PORK COOKING GUIDE**

### **Volume 1 –Whole Pig**

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**1300 002 771**

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## GREEK STYLE WHOLE PIG

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### 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

### Method

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

Use this mixture to season the inside of the pig. Smear the crushed onions also on the inside of the pig. Evenly season the inside of the pig and then skew the pig onto the spit and secure it with the wire.. Make small incisions into the fleshy part of pig and insert the garlic and rosemary.

### Cooking time:

Approximately 6 hours



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

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## LIME SUCKLING PIG

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### Ingredients

- 7kg suckling pig
- 5 cloves of garlic- crushed
- 200mL lime juice
- 100mL olive oil
- 40g salt
- 20g pepper
- 20g chopped marjoram
- 20g chopped thyme

### Method

Mix the salt, pepper, crushed garlic, marjoram and thyme with 100mL of lime juice. Rub this mixture over the suckling pig.

While the pig is cooking, baste it with olive oil flavoured with marjoram and thyme. Cook for about 4 hours, then take the pig off the spit and let it sit for 15 minutes.

Mix the remaining 100mL of lime juice and olive oil in a jar and use this mixture to baste the meat every 15 minutes.

### Cooking time

hours

Approximately 3.5



Pictured Above: Small suckling pig roasting attentively. Notice the meat pulling away from the shoulder joints.

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## WHOLE PIG WITH ROAST APPLIED

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### Ingredients

- 15kg whole pig
- 100g sea salt
- 50g freshly ground black pepper
- 4 granny smith apples quartered

### Method

Sprinkle the sea salt and black pepper into the inside of the pig

Insert the quartered granny smith apples into the stomach also before closing the stomach cavity.

To get perfect crackling, lower the pig very close to the hot charcoal for the last 30 minutes. If the skin is not crisping up, rub some salt onto the skin to dry it out.

### Cooking time:

Approximately 5 hours



Pictured Above: Marinade and apples inside the stomach cavity prior to closing





Pictured Above: Pig dropped down closer to the charcoal to crisp up the skin



Pictured Above: The perfect crackling

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## GARLIC & ONION WHOLE PIG

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### Ingredients

- 1 x 30kg pig
- 80g black pepper
- 5 garlic heads- each clove to be cut in half
- 100g garlic powder
- Sprig of rosemary
- 300g Salt
- 4kg onions

### Method

Rub salt and pepper over the inside and outside of the pig

Cut slits in skin of pig and insert garlic cloves.

Cut onions into quarters and insert into the cavity of the animal.

Mix oil, lemon juice and garlic powder into a jar and baste every 15 minutes using a sprig of rosemary.

### Cooking time

Approximately 8 hours



Pictured Above: The pig is fully cooked and has been removed from the fire to be carved

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## TUSCAN SUCKLING PIG

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### INGREDIENTS:

- 10kg suckling pig
- 3 sprigs rosemary
- 4 bay leaves
- 6 crushed cloves of garlic
- 1 tablespoon crushed coriander seeds
- Half teaspoon freshly grated nutmeg
- 1 cup red wine
- 50g Salt
- 25g freshly ground pepper

### Method

Grind the herbs and spices (except for the rosemary and bay leaves) and rub the pig all over. Insert rosemary, bay leaves and any leftover spices into the cavity.

Baste the pig every 15 minutes with the red wine and a basting brush.

### Cooking time

Approximately 6 hours



Pictured Above: 4 hours into the cooking process



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## FRUIT BRINED SUCKLING PIG

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### Ingredients

- 8kg suckling pig
- Olive oil
- 5 apples coarsely chopped
- 2 onions
- Half a handful of sage leaves coarsely chopped
- Salt and pepper
- 1 cup of apple cider
- A bottle of sweet white wine

### Brine:

- 8 cups apple cider
- 7 cups water
- 1 cup brown sugar
- 1 cup sea salt
- 6 tablespoon ground black pepper
- 4 tablespoon dried rubbed sage
- 2 tablespoon ground cinnamon
- 1 onion- diced
- 2 apples- diced
- 1 teaspoon ground pepper

### Method:

#### Brine

Prepare the brine ensuring the salt and sugar is fully dissolved. Marinate the pig in the brine overnight.

### Marinade:

On the day of cooking, remove the pig from the brine and pat dry.

- 1 Make several slits in the skin and rub the olive oil on all its surfaces.
- 2 Rub the pig with olive oil on all its surfaces.
- 3 Fill the body cavities with coarsely chopped apples, onions and sage leaves seasoned with salt and pepper.



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### **Basting mixture:**

Mix the 1 cup of apple cider and bottle of wine and baste every 15 minutes.

When done, remove your spit from your rotisserie and set the roast suckling pig aside to rest for about 30 minutes. Then place in a large platter and remove all the trussing twine and the spit.

### **Cooking time**

Approximately 4 hours



Pictured Above: The juices from the apples and onions are seeping through the skin giving the pig that wonderful golden colour.



Pictured Above: Roasted pig best served with fresh garden salad and home-made apple sauce.