



**BBQ Spit Rotisseries**

*the outdoor cooking specialists!*

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**SPIT ROAST PORK**

**COOKING GUIDE**

**Volume 2 –Roast Pig**

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## TRADITIONAL PORK ROAST

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### Ingredients

- 3kg pickled pork
- 25g salt
- 15g pepper
- 1 tablespoon finely cut rosemary

### Method

Rub all the ingredients into and around the pork. Make incisions into the meat approximately 2cm long and allow the spices to infuse the meat.

If the pork roast has a thick layer of fat, do not baste the meat while cooking otherwise the skin will turn rubbery and you will not get any crackling.

### Cooking time

Approximately 3.5 hrs



Pictured Above: 3 hours into the cooking process and the heat has been ramped up to get the crackling.



Pictured Above: Roast pork all sliced up.



Pictured Above: Put the skin back on the charcoal BBQ grill if it needs more time to crackle.



Pictured Above: Roast pork, crackling and roast potatoes cooking in foil in the spit

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## PICKLED PORK ROAST

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### Ingredients

- 1.5kg pickled pork roast
- 3 cloves garlic slithered
- 10g salt
- 5g pepper
- 1 spring rosemary
- ½ cup olive oil
- ½ cup lemon juice
- Rosemary spring (for basting)

### Method

Make incisions into the meat approximately 2cm long and insert garlic slithers and rosemary leaves. Rub the salt and pepper all over the meat.

If the meat pulls apart while marinating, use butchers string to tie it back up into a round roast.

Mix the lemon juice and olive oil in a jar to make a basting mixture. Baste every 20 minutes.

### Cooking time

Approximately 2.5hrs



Pictured Above: Initial marinating



Pictured Above: 30minutes into the cooking process



Pictured Above: Pickled pork roast ready for carving.



Pictured Above: Carved pickled pork ready for consumption

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## ASIAN PORK ROAST

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### Ingredients

- 2kg pork
- tablespoons soy sauce
- tablespoon oyster sauce
- tablespoons sherry
- 1 teaspoon ginger powder
- Basting marinade: 50ml olive oil, 30ml soy sauce

### Method

Marinate pork for two hours in soy sauce, oyster sauce, sherry, and ginger powder. Baste the meat with the olive oil and soy sauce basting marinade every 20 minutes.

### Cooking time

Approximately 2 hours



Pictured Above: 2 hours of cooking and you can see the skin pulling away from the flesh

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## APPLE, HONEY & SOY PORK ROAST

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### Ingredients

- 4kg pork
- 10 tablespoons soy sauce
- 3 tablespoons honey
- 10 grams mixed herbs
- 1 apple (slithered)

### Method

Marinate pork in a mixture of soy sauce, honey (heat to make the honey soft) and mixed herbs.

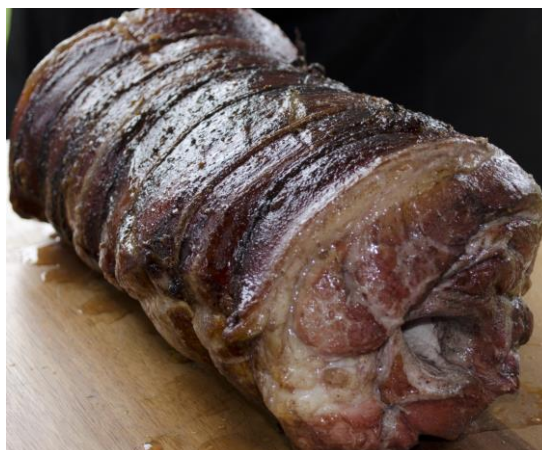
Peel and cut 1 small apple into small slithers. Make incisions into the pork roast and insert pieces of apple. If your meat has been de-boned and rolled up, insert some apple into the middle and fold the meat up. Secure using butchers string.

### Cooking time

Approximately 3 hours



Pictured Above: Butchers string is a great way to secure your meat



Pictured Above: After 3 hours, the meat is cooked to perfection.