

# HOW TO . . . ROAST A PIG ON THE E-Z WAY ROASTER/SMOKER TRAILER

The E-Z Way roaster is not a grill. It has been designed as a slow roasting smoker. The 80,000 Btu gas burner and refillable wood trough combine the efficiency of a gas fire with the flavor of an authentic wood burning smoker. Our patented hood design traps in heat, moisture and flavor while creating a natural convection. For optimal flavor, we recommend using our mesquite, hot hickory, sugar maple or honey oak smoking pellets.



## I. Planning Your Pig Roast:

Determine the number of people that you plan to serve. Allow 1 1/2 lbs. of carcass weight per person. This will tell you the amount of pork to purchase plus the estimated cooking time. The E-Z Way trailer roasts a pig at an approximate rate of 1 hour for every 22 to 25 pounds of pork.

THE E-Z Way roaster will burn for about 9 hours on a single 30# LP tank. Be sure to have a reserve handy if you are cooking a large pig (over 200 lbs.).

## II. A Guideline for Purchasing:

75 lbs. Dressed pig		
= approx. 30 lbs. cooked, chopped pork	=	50 guests
100 lbs. Dressed pig		
= approx. 40 lbs. cooked, chopped pork	=	65 guests
125 lbs. Dressed pig		
= approx. 50 lbs. cooked, chopped pork	=	85 guests
14 lbs. uncooked shoulder		
= 10 lbs. cooked, 6-7 hours	=	20 guests
6-7 lbs. uncooked shoulder		
= 3 lbs. cooked, 3 1/2-4 hours	=	6 guests
14 lbs. uncooked ham		
= 6-7 lbs., cooked 6-7 hours	=	10-15 guests

## III. Picking Your Pig:

Purchase your pig from a state-inspected establishment. Typically, a 7-day notice for a local super market, grocery store, or meat packer is necessary. Ask the butcher to remove the eyes and have the pig ready for roasting when you pick it up.

#### **IV. Items to Make The Cook's Life Easier:**

Meat thermometer (or two) to ensure 170°F internal temperature

Large bucket or container in which to soak wood chips (24 hours prior)

Large metal bucket or container to catch grease from E-Z-Way drip tube

Sturdy table for the "catch-all" items and final carving

Knife or cleaver for chopping

Chopping block

Paper towels

2 pair of thick rubber gloves for handling pork (this is a two person job)

Apron

Container for sauce (allow two quarts of sauce per 75 pounds of pork)

Serving utensils

Chair for resting and a cooler of your favorite beverage

#### **V. Prepping The Pig & Stuffing Information:**

Prepare the pig by washing it inside and out, giving particular attention to the ears, snout, and feet. Place a block of wood between the jaws and thoroughly salt the inside of the cavity. If you wish to stuff the pig, now is the time to do it. Stuff the pig's cavity with whole Italian sausage links and whole, cleaned fryer chickens, bread stuffing, sauerkraut, or whatever you feel like putting in there. Sew the cavity opening with butcher's string to keep the stuffing in place during the cooking process. (Stuffing the pig will definitely increase the cooking time.) Place the pig on the wire cooking rack (belly side down) and place the rack in the drip pan of the E-Z Way trailer.

If you choose to use smoke in cooking the pig, this is the time to load the smoker trough with wet wood chips or pellets and reinsert into the unit. The wood will only smoke during the first hour or two of the cooking cycle.

#### **VI. Starting The Unit:**

This is why we named it the E-Z Way! Adjust the drop leg so that the tongue is higher than the rear of the unit. This will allow the grease to funnel towards the rear drain. Follow the lighting instructions next to the main gas valve and let the E-Z Way do its thing. Close the hood and begin the cooking process. The cooking temperature should not exceed 225° during the first two hours and 350° F during the remainder of the cook cycle.

## **VII. Safety Warnings:**

Follow the lighting instructions on the unit

The E-Z Way body will get hot. Keep children away at all times.

Do not drop the pig on the ground when removing it for carving. This tends to ruin the pig roast.

## **VIII. Cooking The Pig:**

Place the cooking grate (with pig on it) in the unit. Do not exceed 225° F cooking temperature for the first two hours of cooking. Allow 1-hour cooking time per 22-25 pounds of pork. An internal temperature of 170° F should be attained before serving.

By this point, you have already estimated the total cooking time. Keep the lid closed until 1 1/2 hours remaining in the cooking cycle. Open the hood and check the pig's internal temperature. You may find that the pig will be ready a little early. Ah, life is good!

Basting the hog is optional. This may slightly increase the cooking time due to heat loss while the hood is open.

## **IX. Coming Down The Home Stretch:**

As the pig nears doneness, place a meat thermometer (or two of them to be certain) in the center of the "ham" of the pig, making sure not to rest the thermometer against any bone. When the thermometer registers 165° to 170°, your pig is ready to transfer to the carving area. Let the pig rest for 20 minutes before carving.

## **X. Let The Party Begin:**

Have a large surface available for carving such as an old card table or a heavy board, well covered with heavy foil. The meat should literally fall off the bones, relieving you of a lot of carving. The pulled or chopped meat can be placed back in the E-Z Way drip pan and mixed with sauce, if desired. Be sure to plug the drain hole on the right side of the drip pan. The drip pan can also act as a warming pan for serving.

Serve roast pork with barbecue sauce, sandwich buns, cole slaw, and your favorite side dishes. Enjoy!!