

Secchiaroli Farm Roasting Box Cooking Instructions

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1. Place the pig between the two racks. Make sure you do not cut or poke holes on the skin side.



2. Use (4) S-Hooks to hold the pig between the 2 racks, ensure the racks handle are facing away from the pig.



3. Place the pig inside the box, ribs up, on drip pan.

4. Place Ash Pan with Charcoal Grid, to cover the box.

Make sure there are no air gaps along corners or seams.



5. Use Charcoal Starter to prepare hot coals (12-15 lbs).

6. Add batch of hot charcoal on top of Charcoal Grid.



7. Spread the charcoal evenly over the Charcoal Grid.

The cooking time starts right now: you will add 3 more batches of charcoal in the following manner: 1 hour, 1 hour, 1 hour. **Double check for air gaps.**

Pig hanging weight	Charcoal Start with	After 1 hour	After 1 hour	After 1 hour
1 - 40 lbs	12 lbs	8 lbs	8 lbs	10 lbs
40 - 80 lbs	15 lbs	10 lbs	10 lbs	12lbs

8. Thirty (30) minutes after the last batch of charcoal (3.5 hours total), the pig should be done. Using gloves, remove and place the Charcoal Grid on top of the long Handle. Caution: **HOT!** Best with two people.

9. With a meat thermometer, temp check the Shoulders and Hams. They should be at least 165 °F.

10. Now, flip the pig over to begin crisping the skin. This is done by grabbing (with gloves) the end of the Rack (with head), then lift and slide as you pull upward.



11. Score the skin using a knife by making X's in each square, this helps to release the fat and crisp the skin.

12. Cover the box. Remove the ashes by lifting and shaking the charcoal grid so ashes fall on the pan below.



13. Dispose of the ashes. You should have only hot charcoals left. Do not add any more charcoal.

14. After 20 minutes, take a peak by lifting the Charcoal Pan by one end only. You will continue doing this every 10 minutes until the skin is crispy to your liking. Enjoy!



Cleaning the Roasting Box

Please use soap and water to clean all metal parts of the roasting box prior to returning it.

S-hooks: These small parts are easy to lose, so make sure to set them aside to clean.

Returning the Roasting Box

Kindly return the box on Sunday between 4pm-6pm*

*Unless prior arrangements have been made for another date/time