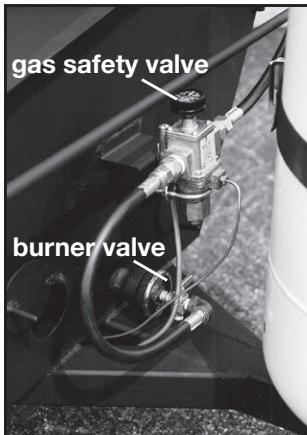


Meadow Creek®

# Roasting A Pig Using A PR60GT



Position PR60GT on flat, level ground. Using the jack, level unit from left to right. Insuring that the burner shut off valve and gas safety valve are in the off position, open tank valve fully.

Remove grate and drip pan from roaster. Turn gas safety valve to pilot position. Hold flame from long stem lighter to pilot at valve end of burner inside roaster. Depress gas safety valve for approximately 10 seconds, until gas reaches pilot and pilot lights. Continue to depress safety valve for an additional 30 seconds, plus or minus, until pilot will stay lit with safety valve released.

Replace drip pan and grate. Position pig, belly down, on grate for roasting. Close roaster lid. Open all vents, top and bottom- 3 on each end and 3 on each side. These vents remain open during cooking except to prevent the pilot from being extinguished by a high wind. Then only close the bottom vents on the side exposed to the wind. The PR60GT must have air movement to operate properly.

Open burner valve fully. Notice that the burner lights with a whooshing sound and the that flame can be seen through the bottom vents.

Using thermometer, allow internal temperature of roaster to reach 300 degrees. Reduce gas input to burner by gradually closing burner shut off. Stabilize the temperature at 300 degrees and cook pig fully using the table below for approximated times.

Using the table below, calculate length of time for cooking. These times are approximate and good judgement should be used in determining if the pig is ready. Using a meat thermometer is the most accurate method to determine if the pig is done. The Joy of Cooking suggests that pork parasites are killed when they are 137 degrees. The Joy of Cooking also says that a shoulder is done at 185 degrees. Our meat thermometer says pork should be 170 degrees.

| Live Weight        | 125        | 200        | 250        |
|--------------------|------------|------------|------------|
| 250 to 275 degrees | 10-12 hrs. | 12-14 hrs. | 14-16 hrs. |
| 300 to 325 degrees | 8-9 hrs.   | 11-12 hrs. | 13-14 hrs. |
| 325 to 350 degrees | 7-8 hrs.   | 10-11 hrs. | 12-13 hrs. |

When it is determined that the pig is ready, remove from the grill, with help, to a table for carving. Remove the skin and slice the meat from the carcass.