

Using the PR Series Pig Cookers

The following are suggested instructions for cooking a pig on the equipment manufactured by Meadow Creek Welding, LLC. These instructions are guidelines only, based on our accumulated experience. Meadow Creek®, its parent company or any of the owners accept no responsibility for illness, injury or dissatisfaction associated with the use of the equipment or instructions beyond the rental fee if it is determined that there has been a misrepresentation in claim to success in the use or failure in the manufacture of the equipment.



Weather has a significant effect on a PR Series Pig Cooker. Clear, high pressure days are the best and overcast, low pressure days are the worst. It's up to the chef to figure out what's happening with the process throughout the cooking period and make changes, when needed, to keep things on track. With all of that in mind, grab your favorite summertime beverage, settle back and enjoy the day.

Cooking A Pig

Place cooker on level ground. Before starting to cook the pig there are two things to keep in mind. First is that the grease will need to drip from the cooker into some sort of container. The other is that the cooker should be well balanced as a large pig can tip a poorly balanced cooker. After these are addressed, remove grill and drip pan and pour sufficient charcoal into ash pan.

PR-60	200 lb. (live weight)/ 120 lb. (dressed) pig	80-90 lbs. charcoal
	250 lb. (live weight)/150 lb. (dressed) pig	100 lbs. charcoal
PR-42	125 lbs. (live weight)/75 lb. (dressed) pig	60 lbs. charcoal

Drench unlit charcoal with 3/4 to one full can of charcoal lighter fluid. Use only charcoal lighter fluid. Any other combustible material may present extreme danger. Allow charcoal lighter fluid to soak into charcoal for approximately 10 minutes. Light coals with approved barbecue lighter (available from Meadow Creek Welding) or a long match. Allow coals to burn approximately 30 minutes until coals begin to show a white ash forming but are still whole. Damp days or damp charcoal will lengthen this process. We recommend using a propane torch to light charcoal.

Replace drip pan. With grill on a clean flat surface, place whole pig with skin not removed, belly down across the length of the grill. Place grill in cooker. Close lid. Open both top and bottom vents completely.

Using built in thermometer in lid, allow temperature to rise to 300 degrees. This takes approximately 1/2 hour.

Adjust both top and bottom vents together to level cooker's internal temperature to 300 degrees. Maintain temperature at 300 degrees, as well as possible. Typically, temperatures range between 275 and 325 degrees.

It is not uncommon for grease to ignite if temperature rises too high. If this does occur, do not raise lid. Close top and bottom vents to reduce temperature, flame will extinguish automatically. If grease draining from cooker ignites, extinguish with baking soda. Never use water, grease will splatter.

Using the table below, calculate length of time for cooking. These times are approximate and good judgment 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 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.