



ROTISSERIE INSTRUCTIONS

FIRST READ EACH STEP THOROUGHLY BEFORE PROCEEDING TO THE NEXT STEP

Recommended materials needed:

- Meat Thermometer
- Garbage Bag
- Lighter or Matches
- 5-Gallon Bucket
- Lighter Fluid
- Coal Bucket
- (2) Sets of Oven Mitts
- (2) Pans
- (2) Towels
- Plate or Platter
- 6 ft or Longer Table
- BBQ Sauce
- Table Covering
- Pork Gravy or Au Jus
- Cutting Board
- Carving Knife
- Tongs or Carving Fork

Hardwood Lump Coal – Approximate amount needed: 1 lb. of coal for every 1 lb. of pig.

Preparing the Rotisserie Equipment

1. Set Up the Coal Pan:
Unfold the legs of the coal pan and place it upright on a level surface—preferably an area that can handle grease splatter (e.g., grass near a patio). Keep at least 3 feet of clearance on all sides, as the pan gets very hot.
2. Install the Rotisserie Supports:
Attach each end of the rotisserie rod to the short ends of the coal pan. The motor and ball go on one end, and a small bracket to support the rod goes on the other.
3. Test the Motor:
Plug the rotisserie motor into an extension cord to make sure it works, then unplug it for safety while setting up.
4. Add Lump Charcoal:
Open a 20 lb. bag of lump charcoal and distribute about 10 lbs. in a pile in the center of the pan.
5. Light the Charcoal:
Spray charcoal lighter fluid generously on the coals and ignite them. Wait until the coals are mostly white and distribute them evenly along the long sides of the pan DO NOT put coal directly under pole/pig/chicken.
6. Mount the Pig on the Rotisserie:
Place the pig (already on the pole) into the rotisserie supports. The metal-capped end of the pole has a slot that fits into the motor/ball side.
7. Start Cooking:
Plug in the motor. The pig should now begin rotating smoothly over the coals.

The Cooking Process

8. Monitor the Cooking:
Continuously check the pig as it rotates. Have more coals by the hams and shoulders of the pig, and less in the middle. Adjust the charcoal as needed to maintain consistent heat. The skin should start to brown. If the skin begins to blister in the early stages, it is too hot. Move coals off to the corner and let it burn down.

Estimated Cooking Times (may vary due to wind):

1 hour per every 10 lbs. example: 60 lbs. pig about 6 hours.

9. Check Internal Temperature:

Use a meat thermometer. The pig is done when the temperature reaches 180°F at the shoulder, ham, and neck.

The Cutting Process

10. Set Up Cutting Station:

Use a stable, covered surface. Prepare the following:

1. Cutting board
2. Knife
3. Serving Pan, Platter or plate for display
4. Wire Cutter (for pigs)
5. Hot Gloves under disposable gloves (The pig gets very hot to cut)

11. Remove the Pig from the Rotisserie:

The pole will be extremely hot—use mitts or towels. Have one person grab each side of the pole.

12. Transfer and Disassemble:

Carry the pig to the cutting table. Cut wire and remove the pole.

13. Cut the Meat:

If cooked properly, the meat should pull away easily from the bone. Hams may have to be cut into smaller pieces. Add a little water, BBQ sauce or au jus to the meat to keep it moist.

14. Serve and Enjoy!

