



Whole Hog Roast in La Caja China™



COOKING TIME

4

hours



PREP TIME

20

minutes



SERVES

15

people

INGREDIENTS

- 1 25-pound whole pig, marinated (ready to cook)
- 12 oz, beer
- 1 cup extra virgin olive oil
- 1 fresh bunch of cilantro
- 1 whole garlic head, peeled
- 1 tbsp. annatto powder
- 1 tbsp. dried oregano
- 1 tbsp. dried parsley
- Salt & pepper to taste
- 20 pounds of charcoal
- 1 La Caja China™ roasting box

MARINADE DIRECTIONS

Using a blender, immersion blender or pestle and mortar, combine beer, cilantro, garlic, annatto powder, oregano, parsley, salt and pepper until smooth.

Season the pig with spice mixture, working into the crevices to make sure all exposed meat is seasoned thoroughly. If you have a syringe, inject mixture into the thicker areas of the pig to add more flavor. Refrigerate the seasoned pork preferably for one day before roasting (or marinate at least 1-2 hours before cooking), always with the skin up.

COOKING DIRECTIONS

Get 12-15 pounds of charcoal hot and then, spread the charcoal evenly over the whole grid.

Wearing gloves, remove the charcoal pan and place the pig between the two racks, skin down and secured with the 4-S hooks (provided with La Caja China™) to hold the pig between the two racks. Cover the pig with the charcoal pan on top and cook for 3 hours, adding 7-8 pounds of charcoal every hour to maintain a consistent high temperature.

After the first three hours, Remove the charcoal pan and flip the pig (skin up). Cook for an additional 30 minutes or until skin is crispy.

Once the cooking process is completed, remove the ashes, remove pork from cooker and let it rest for about 20 minutes before carving. Serve and enjoy.

SERVING SUGGESTIONS

Serve it with rice and beans, yucca, green or yellow plantains and salad.

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