

PIG COOKING TIMELINE:

7:15 AM: LIGHT COOKER

Takes 20-30 Minutes to get to temperature of 300°F

COOKING TIME:

Approximately 8 HR for 120 lbs. pig

Approximate 6 HR for 90-100 lbs. pig

COOKING INSTRUCTIONS

- Take pig out of box and put on table skin side down.
- Wash pig.
- Always put head of pig at the front of the trailer (tongue end of the trailer)
- Put pig on cooker skin side down when temperature reaches 300 or 310 degrees
- Keep temp 300 to 320 degrees at all times (have to check temp often)
- When the pig is done, approx. 8 hrs, pull the meat away from skin and cut.
- Add salt and sauce. This is done about 20 to 30 min. Before time to eat.

PURCHASE PIG:

North State Provision: 252-332-2174, ask for Jimmy or Timmy

SUPPLIES: based on 75-100

Pig, 100-120 pounds	
Chickens	5-6 lbs. bags of leg quarters
Potatoes	40 pounds red potatoes
Baked Beans	2 large cans (Sam or Costco)
Cabbage	5 heads
Miracle Whip	1 large jars
Olive Oil	1 bottle
Sugar	4 pounds
Tea Bags	1 large Family size
Lemonade	1 large container
Lipton Onion Soup Mix	6 boxes
Rolls	50-60
Charcoal	2 large bags
Plates, large divided	
Cups, Red Solo	
Forks	
Dessert Plates	
Dispo Table Cloths	5
Take-out plates	
Propane	1 tank
Salt	1 large container
Janice Secret sauce	

Janice Pig cooker is available

Volunteers usually make bake beans, potatoes

TLC desserts