

# Butterflied Pig on the Grill

## Ingredients:

1 pig (about 40 lbs), head & feet removed, butterflied

## Hardware:

1 La Caja China pig roaster

## Directions:

### 1 Season the Pig

Open the pig by the belly, do not cut or poke holes into the upper or side skin. You are now ready to marinate the pig. Inject the Mojo juice into the pork shoulders and hams, 4-5 shots in the hams, 3-4 shots in the shoulders, make sure to strain the Mojo so that you don't clog the needle in the injector.

Next, turn the pork over, and wet the skin with the Mojo juice. Now, evenly apply Adobo and salt all over the pig. Once done, tie the pig in between the racks using the 4 S-Hooks. Place the racks with the ribs up on top of the grease tray.

Close the Caja China with the ash pan and charcoal grid. It is vital that at the time of roasting, the pig or other meat should be at room temperature, colder meats will take longer to roast.

### 2 Preparing and Lighting the Charcoal

Opt for a charcoal that lights fast, burns even and lasts a long time-something like Kingsford Charcoal.

We advise you to NEVER use instant charcoal.

You can start with 14 lbs.

Place charcoal in two piles of equal amount on each end, for easy lighting of the coal.

It is very, very important not to use more of the recommended charcoal, this will only delay the cooking time because it will create more ashes that will reduce the amount of charcoal going down.

Remember the heat is going down, not up.

You can now light the charcoal by adding lighting fluid (follow the manufacturers instructions).

Once lit, spread the coals evenly over the grid, the lighting process should take approx 20-25 minutes, make sure your charcoal is well lit before spreading it.

### 3 Roasting the Pig

Your cooking time start after you spread the charcoal evenly over the grid. Every hour after you will add 6-7 lbs of charcoal on top of the existing charcoal, do not pre-lit the charcoal before adding it to the lit charcoal this will only slow down and will take more charcoal to roast.

#### **4 Flipping the Pig over to crisp the skin**

Now we will open the box for the first time by placing the charcoal tray and grid on top and across the long handles, this is easily done with the help of a friend, once you dispose of the ashes (METAL GARBAGE CAN OR IN THE GROUND. PLEASE MAKE SURE TO POUR WATER OVER THE HOT ASHES, IT CAN CAUSE A FIRE OR BODILY HARM)

Turn the pork over and score the skin using a knife, the recommended way is to make a cross inside of the square of the meat racks. Then, replace the ash pan and charcoal grid with charcoal on top of the box and continue the roasting process for a crisp skin. You can check the skin in 20 minutes, this is done by slightly opening the box at one of the corners to take a peek.

Do this continuously for ten minutes until the skin is crispy.

### **Mojo Criollo**

#### **Ingredients:**

- 1 cup sour orange juice\*
- 1 tbsp oregano
- 1 tbsp bay leaves
- 1 garlic bulb
- 1 tsp cumin
- 4 tsp salt
- 4 oz of water
- 4 oz pineapple juice (optional) secret ingredient in our Mojo Criollo

\* You can replace the sour orange juice with the following mix;  
6 oz. orange juice  
2 oz. lemon juice

#### **Directions:**

Peel and mash the garlic cloves.  
Mix all the ingredients and let it sit for a minimum of one hour.  
Multiply the above recipe by 4, this will give you enough to marinate the whole pig and to keep extra to use as a dipping sauce.  
Mix the drippings of the pig and the mojo, (½ & ½) for the gravy.

#### **Injecting the Mojo:**

Strain the Mojo, dump the solids from the strainer in to the rib cage, inject the liquid into the meat using the syringe, inject 5 to 6 full shots on each jam (rear leg) and 4 to 5 on the shoulders. Apply salt and adobo all over the pig (salt rub) using your hand. This is best if done the night before.

Blend all ingredients and let it sit for a minimum of one hour, strain and inject. We recommend marinating the pig overnight.

After injecting the pig with the Caja China Brine, apply a salt rub all over the pig, we highly recommend using Kosher Salt or Sea Salt.

*Recipes adapted from the Caja China website.*