

## Grilled Piglet



### **Directions:**

Fire the roaster at 275°.

Set the pig on the pig roaster with the hind end toward the drain end of the roaster. The other end of the roaster cooks hotter and the shoulders take longer to cook, which allows the pig to cook evenly.

Tuck the edges of the belly skin beneath the pig to help protect the inner cavity of the pig from the heat.

Once the pig is on, the main thing is to keep the roaster at the correct temperature.

If you light it properly, this is fairly easy to do.

Be careful not to let the roaster overheat because the pig can burn or a grease fire can erupt.

On the other hand, if you let the roaster run significantly lower than 275 degrees, the pig can take much longer to finish, interfering with your schedule.

Optional: After the internal temperature of the meat reaches 150 degrees or the skin starts getting dark, you can cover it with foil to keep it from getting too dark.

Let the pig cook until the shoulder meat reaches 195°.