

## Preparing for a Pig Roast

- Amount of charcoal needed and approximate cooking times.

<b>Weight of Pig</b>	<b>Charcoal</b>	<b>Approximate cooking time (open cavity)</b>
75 lbs.	60 lbs.	4 to 5 hours
100 lbs.	70 lbs.	6 to 7 hours
125 lbs.	80 lbs.	7 to 8 hours
150 lbs.	90 lbs.	8 to 9 hours
200 lbs.	110 lbs.	10 to 11 hours

### **\*Imporktant:**

- Internal temperature of 170 degrees must be reached
  - Distribute more coals under the hams and shoulders and less in the center for more uniform cooling.
  - Additional coals started outside of the cooker should be added as needed to maintain proper temperature.
- Determine the number you plan to serve; allowing 1 lb. of meat per person. This will tell you the amount of pork needed to purchase plus estimated cooking time.
    - 75 lbs. dressing pig = approximately 40 lbs. cooked, chopped pork
    - 100 lbs. dressing pig = approximately 50 lbs. cooked, chopped pork
    - 125 lbs. dressing pig = approximately 60 lbs. cooked, chopped pork
    - 150 lbs. dressing pig = approximately 70 lbs. cooked, chopped pork
    - 200 lbs. dressing pig = approximately 90 lbs. cooked, chopped pork



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