

## **Arapahoe Meat Co. Inc.**

**303-673-9165 / 303-673-9200**

### **BBQ Cooker instructions**

1. Make sure propane hose is tight on bottle
2. Elevate propane end 4" - 5" for drainage of grease (you may want a pan to catch grease).  
Keep out of wind.
3. Place (1) piece of aluminum foil under the belly of pig for ease of cleaning.
4. Place hog's butt at burner side of cooker.
5. Before lighting, raise the lid, turn on propane bottle. Turn on torch knob.  
IMMEDIATELY LIGHT BURNER. Close lid onto top of latch for duration of cooking.
6. Maintain oven temp at 225°-275° F.
7. Cooking time will be approx. \_\_\_ to \_\_\_ hours.  
(1 hour per every 10 lbs.)
8. DO NOT LEAVE COOKER UNATTENDED. *Check hourly.*
9. If pig is done early, turn temp down to 200° degrees until ready to serve.
10. Pig is finished when internal temp reaches 170° to 200° F at the shoulder and ham.

### **Carving Instructions:**

1. You will need a pair of cotton gloves and a pair of plastic gloves over them.
2. Take a sharp knife and cut the pig's skin from the neck straight down the spine to the butt.
3. Pull the skin apart using your gloved hands, reach your hands inside, pulling the meat out and shredding it as you put it into trays.
4. Separate the fat and the bones from the meat and throw it away.

### **Cleaning Instructions:**

Use a high pressure washer or bring the cooker to a do-it-yourself car wash. Lift the grate up and spray all the grease and fat off and out of the drainage hole. Spray the grate off the best you can. Do not leave any charcoal or wood chunks in the bottom of the cooker.

### **Emergency Contact:**

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