



# How to Roast a Pig Using Your La Caja China

A Step by Step Guide

By:

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A pig roast is a great way to have a celebration that will be different from the other events of the year. It will stand out and set you apart from any other parties.



While a lot of people think that roasting a pig is too difficult to organize, it actually is possible and simple using La Caja China. There are a few steps to follow in order to have a great pig roast. Once those things are discovered and mastered, anyone can have a successful pig roast that everyone enjoys.

First, find out the number of guests to feed, we need this information to choose the correct size of the pig. The yield of a whole roasted pig is about 65% and the average serving is about 8oz if you have sides. Here is an easy formula to find out the correct size of the pig; number of people x .5 = product, then product / .65 = buy dressed pig.

It is important when ordering a pig from a butcher shop or slaughter house to specify the dress weight (clean, gutted) and not live weight. This is because a pig will lose about 25% of its weight when gutted, this information is vital when roasting the pig in La Caja China. The model #1 will hold up to a 25 kg dressed pig and the model #2 can hold up to 38,5 kg.

The theme is very important and necessary for having a successful pig roast. You can select a motif from countries that are famous for their pig roast, like Cuba, Puerto Rico, Hawaii, Philippines, Spain and many more. Choosing the right side dishes according to the theme is important. It is best to go online and do a research on the types of food for each country. This is a great way to learn about their culture. Make sure that you play some of their music too since nowadays, it is easy and cheap. You can try using iTunes, mp3 players or Pandora which is free internet radio available through your smart phone.

Just as both food and music are important, so are drinks. It is best to have a unique selection of both alcoholic and nonalcoholic beverages that are from the

country of your theme, like Mojito or Cuba Libre from Cuba and Sangria from Spain. You can do some more research on this subject. This idea doesn't cost much more and it will sure be a very nice experience for your guests.

So let's start with the instructions of how to roast a pig using your La Caja China:



### Step #1

Before you get started, you will need to make sure that the upper backbone section of your pig is split, allowing it to lay flat and fit between the wire racks.

Your butcher may prepare your pig already split but if not, you can easily split the backbone using a knife or machete and a hammer. We use the hammer to drive the blade through the bone. Keep in mind to use an old knife because you could damage it.



### Step #2

You will need to season your pig. Shake the container well and strain the Mojo Criollo into a bowl. With the included syringe, inject the juice into the meat of the pig every 7 to 10 cm.

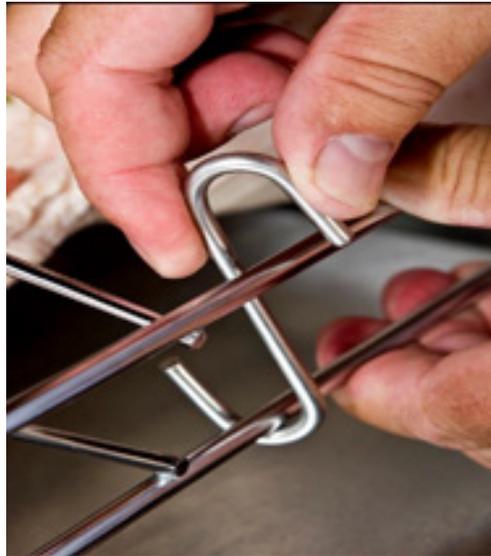
Be careful not to puncture the backside skin of the pig with the needle. Afterwards, apply salt and Adobo all over the pig.

Allow your seasoned pig to marinate overnight for best results. Another great way to flavor your pig is by brimming your whole pig with one of our special blends. For more information and recipes, please visit [www.LaCajaChina.eu](http://www.LaCajaChina.eu).



### Step #3

Before you place your pig into your La Caja China, you will need to lock the two wire racks using the included four S-hooks.



### Step #4

Once you have the pig locked between the racks, you can easily lift the pig and place it into the box on top of the included drip pan skin side down. For best results, allow the pig to reach room temperature before cooking.



### Step #5

Place your ash pan and grill grid tray on top of the La Caja China and add your coals. We recommend Kingsford charcoal because it lights faster, burns even and lasts longer. Never use instant charcoal. Start with 7 kg charcoal for unit #1 and 8 kg for unit #2. Place the charcoal in two equal piles on either end of the grid tray.



Add lighter fluid, wait a couple of minutes and light the coal. Once lit (approx 15 minutes) spread the coal evenly across the grid tray. The cooking time starts now. For the model #1, you will be required to evenly add more new coal over your existing lit coal. This will be done within the next two one hour intervals and the following half hour. For Model #2, you will be required to evenly add more new coals over the existing lit coals at the next three one hour intervals and the following half hour. It is best to refer to our chart for further explanation and amounts.

This is very important: Do not open your Caja China during this period.



### Step #6

During the cooking process, we noticed people tend to salivate and get a little hungry so we developed the additional top grill attachment. Place this on top of the coals and cook your favorite appetizers and side dishes.

Visit [www.LaCajaChina.eu](http://www.LaCajaChina.eu) to find out more about all the unique accessories.

### Step #7

After you have added the final amount of coals and when you are ready to turn your pig, two people wearing protective gloves should raise the grid tray and carefully shake the ashes off the coals on to the grill pan.



Turn the grid tray and cautiously place it on top of the long handles. Then two people should lift the grid pan with the ashes and safely dispose them, adding water to the ashes to make sure they don't cause fire.



For more convenience and safety, please use our metal ash disposal system.

### Step #8

It is time to turn your pig to make the skin crispy. Using protective gloves on both hands in one motion, carefully grab one end of the rack, lift, slide and turn the pig skin side up.



Step #8- B With a knife, slowly make cross cuts into the skin (as seen on the picture)



Once complete, place the ashless pan and grid pan with the existing live charcoals back into the Caja China to blister the skin.

### Step #9

After 20 minutes for unit #1 and 30 minutes for unit #2, peak into your La Caja China and see if the skin of your pig looks like the photos. If not, close it and check every 10 minutes.



### Step #10



Once your pig is done, carefully remove the grill pan and grid pan together and place it on top of the long handles. Let it rest for 15 - 20 minutes inside the box uncovered, then carefully bring the roasted pig out by grabbing each end of the racks and placing it on top of a sturdy table. I recommend covering the table with a disposable plastic covering for easy cleaning at the end.

Buen apetito!

Roberto Guerra

[www.LaCajaChina.eu](http://www.LaCajaChina.eu)



For more information, accessories and recipes, please visit [www.LaCajaChina.eu](http://www.LaCajaChina.eu)

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