

Home Cook HOG ROAST

Cook in the oven...or Cook on the BBQ...



Serve your customers the delicious taste of slow-cooked pork!

EACH JOINT SERVES UP TO 15

Hog roasts are very popular – everyone loves the crisp crackling and deliciously tender pork. But for many caterers roasting a whole pig isn't always feasible, unless you have 150 hungry customers to feed!

*The **HOME-COOK HOG ROAST** pork shoulder joint offers a practical and profitable alternative for smaller numbers which is easy to cook in your oven or on a gas-fired lidded barbecue and still creates that hog roast taste and "theatre".*

Great results cooked in the oven OR on the barbecue...

COOK IN THE OVEN...

You need... a large roasting tray, olive oil, salt and pepper

Heat the oven to 150°C. Remove the pork from its packaging and place in a suitable roasting tin, along with half a cup of water. Rub the skin with a little oil, salt and pepper. Place uncovered in the preheated oven for a total of 4½ hours, checking every hour and adding a little more water if the meat seems to be drying out.

OR ON THE BARBECUE...

You need... a lidded gas fired barbecue that can be set for indirect heat cooking (check you have plenty of gas before you start), tin foil, olive oil, salt and pepper

Preheat the barbecue to medium (200°C if your barbecue has a temperature gauge), set for indirect cooking – consult your barbecue manual for details. Remove the pork from its packaging and place on a double sheet of foil, formed into a shallow tray, along with half a cup of water. Rub the skin with a little oil, salt and pepper. Place uncovered onto the pre-heated barbecue, close the lid and cook for a total of 4½ hours, checking every hour and adding a little more water if the meat seems to be drying out.

WHICHEVER COOKING METHOD YOU CHOOSE...

Check that the pork is thoroughly cooked by piercing with a skewer and ensuring any juices run clear. Core temperature at the thickest part of the joint should be a minimum of 75°C. Remove from the oven or barbecue and rest the meat for 20 minutes. Remove the crackling and carve or shred the pork.



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ADDING FLAVOUR...

You can add extra flavour to the pork by rubbing the meat before cooking with a combination of herbs and spices. Simply mix the ingredients well and rub all over the meat, including the skin.

Why not try...

rosemary and garlic – crush four garlic cloves, add the chopped needles from a good sprig of rosemary, a glug of olive oil and plenty of salt and pepper.

fennel and chilli – crush 2 tablespoons of fennel seeds and 1 dried red chilli (or more if you like it spicy). Add a glug of olive oil and plenty of salt and pepper.

lemon and thyme – bruise the leaves from a good bunch of fresh thyme. Add the zest of a lemon and half its juice, a glug of olive oil and season well.

AND TO SERVE...

Delicious served the traditional way, hot in soft bread rolls with apple sauce or chutney, or as part of a carvery or buffet.

LEFTOVERS ARE GREAT!

A whole shoulder joint should serve about 15 people, but any pork left over is great next day too. Allow the pork to cool completely, then cover and refrigerate for up to 3 days until you're ready to use.



- It's great cold in sandwiches and rolls
- Fry it up and stuff it into pitta breads or wraps
- Reheat it gently with tomatoes and herbs for a really tasty pasta sauce

KEEP THE PORK REFRIGERATED UNTIL HALF AN HOUR BEFORE YOU START TO COOK.

For more recipe and butchery ideas and information about the Red Tractor scheme for pork please visit www.porkforcaterers.com

