



Whole Roasting Pigs

- All Roasters are poly-bagged, boxed, and frozen
- Please allow 10 business days to process
- Quantities limited—
Prices subject to change

20/30 lb.	#49013	\$3.93
30/40 lb.	#49005	\$3.79
40/50 lb.	#49041	\$3.13
50/60 lb.	#49015	\$2.89
70/80 lb.	#49019	\$2.34
90/100 lb.	#49021	\$2.30
100/110 lb.	#49047	\$2.19
120/130 lb.	#49049	\$2.13
130/140 lb.	#49027	\$2.09
150+ lb.	#49033	\$1.98

Recipe Ideas

Italian: Rub pig with dried Italian herbs, garlic, and oil.

Serve with tomato ragu and warm ciabatta bread.

Oriental: Season pig with a blend of teriyaki, soy sauce, and brown sugar.

Serve with fried rice.

Barbeque: Marinate and inject with your favorite seasoning and apple juice.

Serve with creamy cole slaw and barbeque beans.





Whole Roasting Pigs

- * Pigs are individually poly-bagged, boxed, and frozen
- * Premium, high-quality pork
- * Raised on family owned farms in the Upper Midwest
- * No additives or preservatives; all natural
- * Signature item for all catering events, backyard barbeques, weddings, and open houses

Premium Quality, All Natural, Minimally Processed

General Cooking Tips:

- Recommend one hour of cooking time per 10 lbs of the whole pig
- To enhance flavor, injecting the pig is essential
- Using a charcoal bed instead of high flames will provide a consistent temperature
- Add a fruit wood to enhance the flavor
- High intense heat can cause blackening of skin and dry pork
- Basting is necessary in creating a delicious skin
- Internal temperature should be between 165-181 degrees when tested in shoulder and ham
- To prevent burning, foil ears, nose and tail when they reach a warm caramel color

