

## **Basic Instructions to cook a whole hog**

Trim Hog, using knife and or saw split it open and pull it apart so it lays flat

Flip skin side up and spray with Pam to coat skin, include head ect,,

Flip belly side up

Wipe down with Apple vinegar

Inject, mop up any pools of injection

Rub with mustard

Sprinkle rub and pat in you want an even coat

Let set overnight

Pack Loins and Ribs with your favorite sausage

Place on cooker thickest side closest to the heat

Rotate halfway through

Protect areas from getting too dark by wrapping in foil (ie ears, trotters, snout, ect)

Spray with apple juice when it starts looking too dry to keep moist

Cook until the bones in the hams jiggle and are loose.

When done cover with foil and let rest for ½ hour

Serve.

Try to save a piece for me,,, 😊