

Taste Tradition Ltd



Suckling Pig Storage and Cooking Guidelines

We are confident that you will be more than happy with your purchase of a Taste Tradition Suckling Pig, but to help you on your way, we have included the following tips and advice to help you store and cook the Pig.

Storage

Due to their shape and size, it can be a problem fitting a Suckling Pig into a regular domestic refrigerator. If the weather is cold enough, some customers leave the box and contents in an out-building or garage. However, careful monitoring of the temperature is vital and we would not recommend this method if you do not have a reliable method of checking the temperature regularly.

The boxes, packaging and ice packs in which we deliver the Suckling Pigs are designed to stay cool for a 24 hour period. We recommend that you keep the pig in the box in which it is delivered and twice daily, swap the ice packs, which are included in the box, with an ice pack from your own freezer (ice cubes placed in a bag work equally well). Place our used ice packs in your freezer to re-freeze so these can be used later. Continuing this cycle of restocking the box with new ice will keep the temperature below a safe level. Keep the lid on the box as much as possible. Storing the box away from sources of heat will also help.

Cooking

Cooking time 35- 40 mins per kg. e.g. An 8kg pig should take approx. 5 hours

The skin does not need to be scored, the skin should bubble up and crisp, then it can be removed from the pig when cooked and broken into pieces.

Put meat in roasting tin on rack, **do not cover**

Place in hot oven, 200C to seal for 1 hour, remove from oven then...

Pour small amount of water in bottom of roasting tin along with some chopped onion.

Turn heat down to 160C and cook slowly until tender. To check if cooked pierce skewer into the thickest part of the leg, the juices should run clear.

The secret is to keep the meat moist, but the skin crackly.

Gravy can be made with the juices from the meat and onion.

If you have any questions please don't hesitate to contact us on 01845 525 330. Our office is open from 5.30am to 5.00pm Monday to Friday



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