

La Caja China Pig Roast Checklist

PREP

- [La Caja China roasting box](#)
- Whole Pig Workseet
 - By temp* - http://www.lacajachina.com/index.php?option=com_content&view=article&id=47&Itemid=55
 - By time* - http://www.lacajachina.com/index.php?option=com_content&view=article&id=55&Itemid=55
 - Skinless* - http://www.lacajachina.com/index.php?option=com_content&view=article&id=56&Itemid=55
- Pig/meat racks
- Drip pan (Models 1&2), or Drip container for under spigot (Semi-pro)
- Meat cooler
- 4 "S-Hooks" that came with the box, or bailing wire (and cutters)
- Marinade & [injector](#)
- Veggie oil
- Meat saw or small hand saw (in case the pelvic bone hasn't been cut)
- Large container of kosher salt

COOKING

- [Top grills](#) (if needed)
- [Digital probe thermometer](#)
- Instant read thermometer (back up)
- [2 pairs of LCC welding gloves](#)
- Lighter fluid
- Matches or torch
- 40-60lbs Charcoal
- [Charcoal chimney](#)
- [Coal rake](#)
- [A-MAZE-N-PELLET-SMOKER](#)
- BBQ mop/sprayer
- Wide tin foil (to cover the faster-cooking spots, serving platter, etc)
- [Ash scoop](#) (optional, but I prefer not removing the lid if I don't have to.)
- Ash disposal container (if necessary)

SERVING

- Sharp fillet knife, or boning knife
- Heavy cleaver or hatchet
- 1/2 inch plywood, about 4 inches larger than the area of the box
- Roll of plastic
- Disposable rubber gloves
- Large cutting board
- Serving pans/bowls
- [Bear claws](#)
- Tongs
- BBQ Rub/Finishing spices
- Sauces (with ladles or squeeze bottles)

CLEAN-UP

- A box of 2-gallon Ziplocs
- Garbage bags
- Paper towels
- Container for broth
- La Caja China degreaser (*it's really the best stuff I've found*)
- Large pot for boiling water (for cleaning)
- Spray bottle of bleach

MISC

- Camera and batteries
- Business cards (people are going to want to hire you!)
- Camp/folding chair
- Prep table
- Appetizers for the grill
- Sm. Cooler with snacks/water/drinks
- Copies of [La Caja China Cooking & La Caja China World](#) 😊

Things to remember for a successful pig roast

1. Bring the pig as close to room temp as possible, before you start cooking. Most pigs come flash-frozen to 10 below zero, and it can take 2-3 days in a cool room to even thaw them. Putting a cold, or partially frozen pig in the box to cook can double or triple your cook time and amount of coal, believe me...I know, lol.
2. Do not cover the pig, even loosely, with foil until the pig is nearly done (if you smell burning meat, you can take a one-time pass on #3) then, tent only the trouble spots in foil, loosely. The reflective nature of the foil will seriously block the heat penetration and, again, prolong cooking time.
3. Do not peek! Once cooking has started do not lift the lid for any reason, except per the instructions I even bought a huge metal ash scoop - its available on my Amazon store, or your local Home Depot - to keep from ever lifting the lid except to flip the pig. Lifting the lid even once or twice can really screw up your cook time.
4. Besides leftover storage, those 2-gallon zips are great for pulling over your welding gloves so they don't get all goopy when the tongs just aren't cutting it.
5. Be prepared with a place to dump hot ashes. I tend to forget this about 50% of the time, until I'm standing with a scoop full of hot ashes, lol.
- 6 The other thing I tend to forget about in advance is where I'm going to put 80lbs of smokin' hot pig when I pull it out of the box. Have a sturdy table ready. topped with the plywood, which you've wrapped in plastic (garbage bags work great.)
7. Since you're adding coals every 60 minutes, a one-hour kitchen timer comes in handy.
8. Assign a photographer/videographer if you want pictures, you'll forget to do it yourself, and you'll be too busy anyway.
9. Get one a pellet smoker box and use it, it will really enhance the flavor of the finished meat. My review of my new favorite is on my blog, here: <http://burninlovebbq.wordpress.com/2011/07/19/easy-smoking-in-la-caja-china-a-maze-n-pellet-smoker-review/>

Lemme know if you have any questions! Perry@burninloveblog.com