

ROAST SUCKLING PIG QUARTER

1. Remove the pig from packaging & dry off with hand towel.
2. Combine 250ml white wine vinegar & 500ml water in a saucepan, and bring to the boil.
3. Baste the pig with the vinegar & water mixture, for 2 minutes.
4. Dry off with hand towel & leave standing for 30 minutes.
5. Preheat Oven to 230oC (fan forced).
6. Drizzle Olive oil over the pig and sprinkle generously with salt & pepper.
7. Dice onions & carrots and place in the bottom of the oven dish.
8. Once you have ensured the oven is at correct temperature, place the pig on a trivet in the oven dish (with onions, carrots & water in base), and then into the hot oven for 20 minutes.
9. After 20 minutes, turn the oven back to 170oC (fan forced).
10. Every 20 minutes top up the water to ensure pig stays moist.
11. Continue to cook the pig for 1 & 3/4 hours.
12. After cooking, rest the meat by covering with foil, for 1 hour.



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