



We'll place the hog in our state-of-the-art propane roaster and provide the seasonings. We'll also give you complete instructions for roasting the perfect hog!

### WHOLE HOG

Size: 160-180 lbs.

Serves: 125-160 people

Market Price\*

### HALF HOG

Size: 70-80 lbs.

Serves: 50-75 people

Market Price\*

\*The price is based on actual weight of the hog.

### ADDITIONAL OPTIONS

Whole Hog Stuffed with Assorted Fresh Fruits

Whole Hog Stuffed with Whole Chickens

Sweet Baby Ray's BBQ Sauce



We require a \$250 deposit in cash or check when you reserve your Do-It-Yourself Hog Roast.

We also do fully-catered Hog Roasts! Let us take care of the setup, onsite prep work, serving and cleanup. Side dishes, plates and utensils are also included.

**FOR MORE INFORMATION, CALL WEILAND'S CATERING AT**  
**(614) 261-6532** or send an email to: [spanico@weilandsmarket.com](mailto:spanico@weilandsmarket.com)

*Before you get started, we recommend you have on hand:*

- *Meat thermometer*
- *Clean cotton gloves*
- *Box of baking soda (in case there's a minor fire inside the roaster).*
- *Fire extinguisher (just in case!)*
- *8-foot serving table*
- *Easy-Off Oven Cleaner*

- 1.** Make sure the roaster is tilted to the back for a proper dripping path, and the roaster is on a level surface.
- 2.** Attach the gas line.
- 3.** Turn on the gas, turn on the switch on the hose, and light the inside burner.
- 4.** Turn on the rotisserie motor, making sure the C clamp is tightened.
- 5.** Close the lid and watch the thermometer.
- 6.** Adjust the lever on the hose to maintain 275 degrees. (If it's windy and the flame goes out, turn up the gas on the hose lever, and put a brick in the roaster to keep the door open just a little.)
- 7.** Put a container under the roaster below the hole for drippings.
- 8.** After 1-2 hours, apply the Barnyard Seasoning.
- 9.** Check the hog every hour to make sure the flame stays lit, there are no fires, and the rotisserie is running. As needed, tighten the wing nuts on the basket to keep the hog secure.
- 10.** After about 6 hours, start checking hog with a meat thermometer. Insert the thermometer into the shoulder and the butt of the hog. The temperature must reach 175-185 degrees before the hog is ready to serve.
- 11.** When the hog is cooked to the proper temperature, turn off the gas and the rotisserie motor.
- 12.** With one person on each end of the basket, lift the hog onto the serving table.
- 13.** Remove the wing nuts on the cage opening on each end. Turn the basket over and let the hog to fall out onto the serving table.
- 14.** Allow the hog to cool for about an hour. While the hog is cooling, return the wing nuts and the basket to the roaster. Spray Easy-Off Oven Cleaner all over the basket and any areas in the bottom of the roaster. Close the lid.
- 15.** After the hog has cooled, use clean cotton gloves to pull off pieces of the hog; discard the bones. Add BBQ sauce to the meat pieces if you'd like.
- 16.** Before returning the roaster to Weiland's, stop at a do-it-yourself car wash (we suggest the car wash at the corner of Morse Road and Indianola Avenue) and spray the interior of the roaster and clean the basket completely. Please rinse everything well.
- 17.** Return the roaster on the day and time you scheduled with Catering when you booked your Hog Roast. If you're not sure, please call Catering to confirm the return day and time.

**If you have questions during your Hog Roast, please call:**

Weiland's Catering Direct Line: (614) 261-6532

Weiland's Main Store Number; ask for the Kitchen Manager: (614) 267-9878