

Porchetta

WOOD-ROASTED WHOLE PIG

- 1 whole Suckling pig (about 20-30 pounds)
- 12-14 sprigs fresh rosemary, chopped
- 1 bunch fresh sage, chopped
- 1 cup chopped garlic
- 1/2 cup Porchetta spice
- 1/2 cup finely chopped lemon rind
- 1/4 cup Sale Aromatico
- Freshly ground black pepper
- 1 boneless pork loin (about 4-5 pounds)
- 1/2 cup water

Prep oven per *Mugnaini Roasting Oven Protocol*.

Debone pig starting with the rib cage and working all the way down to the back legs. Be careful not to puncture the skin. Lay open the pig and sprinkle the inside with the herbs, garlic, Porchetta spice, lemon rind, salt, and pepper. Lay the boneless loin into the middle of the pig cavity. Wrap the pig around the loin; tie securely with butcher twine at 3-inch intervals.

Cover the head with aluminum foil to prevent burning. Set pig into large roasting pan with 1/2 cup water and place in wood-fired oven. Allow fire to diminish. Roast for about 5-6 hours, basting as needed with pan juices. Cook until internal temperature reaches 160 degrees. Remove from oven and let rest for at least 20 minutes.

Notes:

