Ingredients

1 70-lb whole hog, dressed (ready to cook)

Dry Rub Seasoning:

6 tablespoons garlic salt

6 tablespoons paprika

4 tablespoons sugar

3 tablespoons onion salt

2 tablespoons brown sugar

2 tablespoons chili powder

6 tablespoons salt

2 tablespoons red pepper

2 tablespoons cumin

4 tablespoons black pepper

1 tablespoon coriander

Nutrition Facts

Serving Size 1 thin slice (approx 4-1/2" x 2-1/2" x 1/8")

Amount Per Serving

Calories from Fat 28Calories 52

% Daily Values\*

Total Fat 3.06g 5%

Saturated Fat 1.123g 6%

Polyunsaturated Fat 0.253g

Monounsaturated Fat 1.361g

Cholesterol 17mg 6%

Sodium 46mg 2%

Potassium 85mg

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 5.67g

The tradition of the hog roast goes back centuries, and possibly longer. There are many ways to roast pork, including open fire rotisserie style roasting, and "caja china" style box grilling. [4] Many families traditionally have a pig roast for Thanksgiving or Christmas. In Miami and other areas with large Cuban, Puerto Rican, or other Caribbean populations pig roasts are often held on Christmas Eve by families and friends[5][6] whereas families from Hawaii often hold a roast on memorial day.[3]

Pig roast (lechon asado) is a part of Puerto Rico's national dish and is usually served with arroz con gandules. In Puerto Rico, pig roasts occur year round, but happen in greater frequency as part of New Year's Eve celebrations and especially Christmas.[7]

In the Philippines, the roasted pig is referred to as lechon baboy. It is traditionally prepared for Christmas celebrations, but is also commonplace at birthday parties, weddings, Debuts, and family reunions.[8]

In Indonesia pig roast is called babi guling, babi panggang or babi bakar and it is rarely found since Indonesia is a muslim majority country, except in non-muslim majority provinces, such as Hindu Bali and Christian Batak lands in North Sumatra, Minahasa people of North Sulawesi, Toraja in South Sulawesi, Papua, and also among Chinese Indonesians. In Bali babi guling usually served with lawar and steamed rice, it is popular dish in Balinese restaurant and warungs.[9] In Batak people tradition, babi guling is a prerequisite in wedding offering for the bride family. In Papua pigs and yams is roasted in heated stones filled in the hole dug on the ground and covered with leaves, this cooking method is called bakar batu (burning the stone), and it is an important cultural and social event among Papuan people