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Cochon De Lait
Chef John Folse
Restaurant R'evolution

1 suckling pig, cleaned, (25-35 lbs)
Injection marinade (recipe below)
8-10 garlic cloves
Vegetable oil
Creole seasoning

Injection Marinade
3 cups melted butter
½ cup granulated garlic
¼ cup black pepper
¼ cup salt
½ cup Worcestershire Sauce

Combine all marinade ingredients in blender and incorporate flavors on high speed 1 to 2 minutes.

Using an injection needle, inject marinade into front and rear hams and shoulders of pig with marinade and stuff each ham with a few garlic cloves and allow to marinate overnight.

The next morning, cover the pig lightly with vegetable oil and season generously with Creole seasoning.

Wrap pig in wire mesh and secure it with wire to hold in proper form during the long cooking process.



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Hang wire basket from chains or hooks 4 feet in front of a hardwood fire made preferably with oak or pecan wood. Remember, the hot coals and radiant heat will cook the pig, not the fire itself. The fire simply creates the coals used for cooking.

Begin by placing the pig hams-down and bone side-in. After first hour of cooking, flip pig front shoulders down and bone-in. After every hour flip the pig to ensure even cooking. You may wish to baste with your favorite marinade or more of the injection liquid during the cooking process.

Estimate 1 hour of cooking time for every 10 pounds, but keep in mind that not all pigs will cook at the same rate. The fire, constantly maintained, cooks a 25 – 35-pound pig in about 4-5 hours.

Serves approximately 40 people a $\frac{3}{4}$ pound serving.