

Carving a Pig for a Pig Roast



There are many different ways of carving a pig but there are no set rules on how to carve a pig. One thing to keep in mind is that besides the bones, there is very little waste that comes from a whole pig. Some people even find the skin to be a delicacy.

Here are some guidelines on how you can approach it. Having two people carve is idea but if there will only be one person, then they should begin carving 15 minutes before the meal starts. Make sure you have a sharp knife, tongs, a large fork, a pan to put the meat into and ample space. You should carve the pig on a roasting pan to catch the juices

1. You will start by carving half of the pig. Begin by removing half of the skin off of the pig. Cut starting at the neck and down along the spine. Then around the head to the bottom of the jaw and remove the skin. With half of the skin removed, cut it into pieces for guests to enjoy. The other half of the pig should still have the skin on it, till it is ready to be carved and will help to keep in the heat. The skin can be used to make pork rings or used as flavoring for other dishes.
2. Remove the front shoulder and carve the attached leg. Slice across the grain of the meat, cutting it into individual portions.
3. Remove the back leg, carve the meat from the leg and slice into individual servings.
4. Next, carve the jaw meat just above the front shoulder.
5. Then remove the back meat, pork loins and the meat along the spine.
6. Now you are left with the spare ribs. You can either remove them at this point or wait till the other half of the pig is carved.
7. Finally, Enoy!