

Towable Charcoal Grill

Instructions

1. Do not over fire! With large amounts of meat (200 lbs), *start with no more than 40 to 50 lbs of charcoal*. Put this in the center of the grill. Light it and let it get hot , then spread out. Keep the larger share of the coals by the biggest piece of meat. Keep the lid closed. Only open to baste and add seasoning. *Approximate cooking time is 7 to 8 hours for 200 lbs*. If necessary to add charcoal, pull screen forward with meat on it and add, then replace screen.

2. Preparation for Hog roasting: Season with garlic seasoning or garlic cloves. Punch holes with a narrow, sharp knife and insert about 15 to 20 cloves for a 200 lb. hog.

3. Hog roasting: The hog **DOES NOT** have to be turned while roasting on the screen, it will get done evenly. Any favorite seasoning may be used as the hog is roasting. Check hams first. Use gloves when removing the hog.

4. Clean - Up: Take the grill to a car wash or use a pressure washer. Tilt grill backwards with the lid open to remove ashes. Make sure the screen and grates are clean between double floors. This will help last longer. Spray or wipe vegetable oil on the screen and grate to prevent rusting.

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