



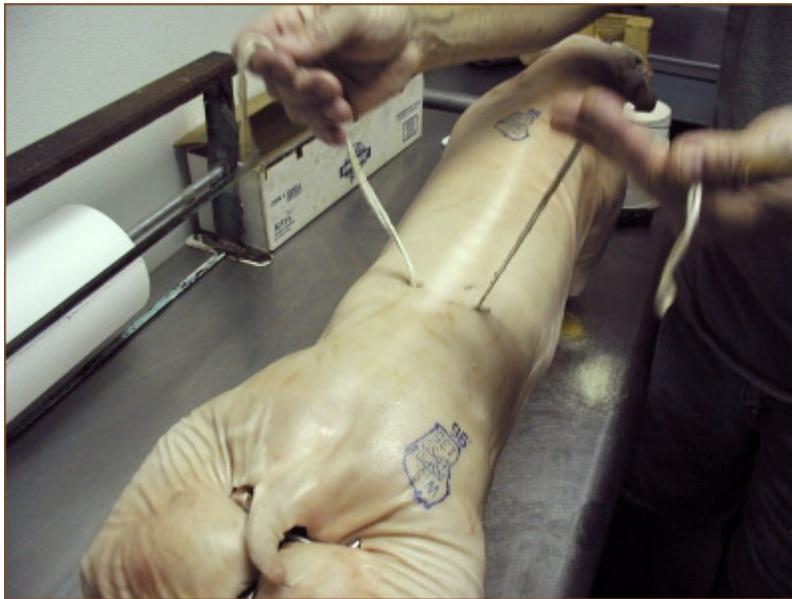
Rigging a whole animal to a SpitJack spit- Method #1 - Trussing needle & twine
(These pictures reprinted with permission from Richard Sarich, creator of the BBQ1 Whole Hog Rotisserie system)



Step 1: Support your spit on both ends, about sixteen inches off of a clean work surface. This will give you enough room to work on both sides of the spit. Slide/lay your choice of meat across the spit. If you're cooking a whole hog, slide the spit through the mouth. Cut several twenty-four inch lengths of butcher twine, which will be used to attach the meat to the spit.



Step 2: Insert the trussing needle through the back of the meat, in-between the ribs, and alongside of the spit. Insert about six inches of the double-over twine in the tip hole of the trussing needle. Pull the needle with twine slowly back through the meat leaving one end of the twine loose on top.



Step 3: Continue by bringing the trussing needle and twine back up through the other side of the spit, ending up with both ends of the butcher twine on top and looped around the spit.



Step 4: Pull both ends tight while tying a triple knot, securing the meat tightly to the spit. Cut any excess twine leaving about an inch from the knot.



Step 5: Repeat these steps every six inches, from one end of the meat to the other, until you have fully secured the meat to the spit.



Step 6: Give special attention to the head and legs making sure all parts are secured. Make sure to pull both ends tight, allowing for the shrinkage that will occur during cooking.



Step 7: When you have fully secured the meat to the spit, rotate the spit one half of a turn, revealing the open cavity toward you. Now is the time you can add any seasonings to the inside of the cavity. When all seasonings and fillings are in place, using the trussing needle and a long piece of twine you can start sewing up the cavity.



Step 8: Sliding the needle all the way through both sides of the meat and pulling the twine back through works the best. Complete the procedure, closing the entire cavity. With your coals hot you're ready to start cooking. Remember the key to great rotisserie cooking is LOW and SLOW. This means keep the coals low, maintaining a steady heat which will cook the meat slow, taking advantage of the rotation of the machine. This will tenderize the meat to it's fullest capacity.