



Steve Dolinsky, known to WLS-Channel 7 viewers as the Hungry Hound, gets help from Matt Mankowski while preparing the roast pig for serving. | BRIAN KERSEY-SUN-TIMES

Pig roast, city style

HOW-TO | Channel 7's Dolinsky shows new equipment makes it easier

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WLS-Channel 7's Hungry Hound, Steve Dolinsky, took a break from walking his viewers through the restaurants of Chicago to taking our readers through the steps of roasting a pig. And get this — you don't have to dig up half the yard to do it.

Dolinsky, who held the pig roast as a fund-raiser for his son's school, started with a 42-pound suckling. The pig, which was raised on milk only, was bought from Organic Pastures, a family-owned farm run by Larry and Marilyn Wettstein, 669 County Road 1800 E, Eureka. (For information, call or fax (309-467-6006.)

The night before this little piggie hit the spits, Dolinsky injected it with a solution of garlic, olive oil and white wine. That was then followed by a dry spice rub

and dark soy mixture.

The traditional pig roast calls for the pig to roast over coals in a huge hole in the ground. That's not a requirement anymore. The next day the pig was placed in a cooking box. (Dolinsky used roasting box model No. 1 from La Caja China, which retails for \$299; visit www.lacajachina.com for details). He then covered the closed box with 14 pounds of hot charcoal. At the top of each hour another 9 pounds of already heated charcoal was added. (Use extreme caution when attempting to roast a pig as you are continuously working with hot coals.)

After 2½ hours, the lid is removed, the pig turned over. It roasted for another hour, then was left to stand for about 45 minutes. The meat is pulled apart before serving.

A 42-pound pig cooks down to 30 pounds, more than enough to serve Dolinsky's crowd of 80.