

SPOTLIGHT RECIPE



BABI GULING (WHOLE PIG)

In Indonesia, roast pig (using both adult or suckling pig) is called babi guling. In Bali, babi guling is usually served with lawar and steamed rice. It is believed that the tradition of preparing pork in Indonesia grew out of Chinese culinary heritage.

SERVES 10

INGREDIENTS

- 12 cloves garlic, minced
- 2 tablespoons salt
- 2 tablespoons black pepper
- 10 pounds suckling pig, patted dry
- 4 stalks lemongrass, pounded, tough outer layer removed
- 1 large white onion, quartered
- 1 bunch green onions, chopped
- 1 1/2 pounds longanisa humada
- 1/4 cup soy sauce

DIRECTIONS

Combine the minced garlic, salt and pepper in a medium bowl. Rub the mixture on the inside of the suckling pig.

Stuff the lemongrass, white onion, green onions and longanisa inside the cavity.

Sew the cavity shut with butcher's twine.

Transfer the pig to a large baking sheet. Brush the pig with soy sauce and cover the ears and tail with aluminum foil.

Roast for 30 minutes, then reduce the heat to 350 F and continue to cook for 2 1/2 hours, or until the internal temperature reaches 160 F and the skin is crispy.

Side dishes

Steamed Rice
Cucumber Salad

