PETE'S PIG

1 50-pound pig, dressed
3 medium onions, finely chopped
2 medium bell peppers, finely chopped
1/4 c cayenne pepper
1/4 c salt
10-12 sport peppers,
chopped

4 T of the vinegar from the sport pepper bottle

Mix all ingredients together in a bowl and allow to sit for an hour. Lay the pig on a large cutting board or large clean table with skin side down. With a sharp pointed knife, make slits between the ribs, and along the shoulder and hip joints, being careful not to break through the skin. With your fingers, stuff the seasoning mix into all the slits and rub what is left on the outside.

Place the pig on a rack on the bottom of the Cajun microwave, skin side up. Place the lid on top and pour 20 pounds of charcoal on the top of the lid and light it up.

The rule of thumb is to cook the pig one hour for every 10 pounds. After about 2 1/2 hours, turn the pig with skin side down, remove the old charcoal and start up 20 more pounds. Cook for about 2 1/2 hours more.

We took a few thick slices home to munch on later in the evening. It went well with the bowl of absolutely divine rice dressing my neighbor brought us after her Easter guests departed. This dressing is a brilliant orchestration of tastes. It's not for those who like subtlety!

JERI'S RICE DRESSING

Serves 10

4 T butter
2 c chopped onions
1/2 c chopped celery
1/2 c bell peppers
3 cloves garlic, chopped
3 pounds ground chuck
1 pound ground pork
1 Savoie's dressing mix
1 c vegetable oil
1 c chicken broth
1 t salt
1 t pepper
1 t dried parsley
1/4 t paprika
1 large can of chicken broth
1/2 plan ground thyme

Mix all ingredients together in a bowl with a hand mixer. Place the bowl of absolutely divine rice dressing my neighbor brought us after her Easter guests departed. This dressing is a brilliant orchestration of tastes. It's not for those who like subtlety!