



[HOGS & BBQS](#)

## Why Hog Roasts are so Popular In England?

Over the last few years, the number of people opting to have a hog roast at their event has risen dramatically. This old method for cooking pork is one which currently adds a special touch to events around the world, especially in this country. From small family gatherings to international corporate events, everyone is getting on board with the hog roast trend. In this blog we will be looking into the revival of the hog roast and what makes them so popular!

### 1. Outdoor Element

One big factor in Britain's love for the **Hogs Roasts and bbq** is it's perfect fit for outdoor events. As a nation we love to cook and eat in the fresh air with BBQ's and buffets gracing many people's parties. A hog roast can be

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cooked in an open outdoor space for everyone to enjoy the impressive view. When it's time to taste results, the meat can be cut and served with ease. This all makes for an enjoyable catering experience.enjoyable catering experience.

### 2. Large Quantities

A great benefit of having a hog roast at any event is its size and capability to feed a large amount of guests. A 50kg pig can actually feed around 150 guests so no one goes hungry when there's a Hogs and Lamb Roasts & BBQs at your event. If your event has less attendees than this then there will be plenty for seconds too. Having a whole pig also gives people the choice of cuts, whether they prefer the fatty belly or the meat from the legs.

### 3. Love of Pork

When it comes to the taste, what could be more delicious than succulent pulled pork which has come from a pig that's been cooking for enough time to create that extra crispy crackling we all love! Pork is actually the planet's popular meat, with it making up about 38 percent of worldwide meat production. Whilst its versatility does play a big part in the popularity of pork, this is simply a type of meat which tastes delicious making it a go-to for many.

## **History of Barbecue**

While analyzing the historical backdrop of Barbecue individuals rapidly separate into the well established contention of what precisely Barbecue

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is. On the off chance that we credit the native people groups of the Caribbean with the approach of Barbecue as a technique for safeguarding meat then it just follows that current Barbecue is a development of this interaction, changing after some time into that extraordinary southern symbol, Barbecued Pork (or pulled pork).

On the off chance that you meander out of the south you rapidly discover individuals who “Grill” burgers on their Weber barbecue. The greatest discussion you will discover along the perfectionists of the importance of Barbecue will happen in the event that you unite a Texan and a South Carolinian. In Texas, Barbecue implies Beef, especially Brisket. In the Carolina’s (the entire south so far as that is concerned), Barbecue implies Pork (normally shoulder dishes and Boston butts).

At the point when the primary Spanish conquistadors showed up in the new world they tracked down the native individuals of the Caribbean safeguarding meats in the sun. This is a well established and totally all inclusive technique. The central issue with doing this is that the meats ruin and become invaded with bugs. To drive the bugs away local cooks would assemble little, smoky flames and spot the meat on racks over the flames. The smoke would keep the creepy crawlies under control and help in the protecting of the meat.

Custom discloses to us that this is the beginning of Barbecue, both all the while and in the name. The locals of the West Indies had a word for this cycle, “barbacoa”. It is by and large accepted that this is the beginning of our advanced word Barbecue, however there is some discussion on the matter.

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The cycle started to develop with the relocation of Europeans and their import of caught and subjugated Africans to the district of the Southern United States. European pigs and dairy cattle were relocated to the new world and turned into the essential meat hotspot for the settlements, pork being the meat of decision in the South because of the capacity of pigs to flourish with little consideration. The racks used to dry the meat were supplanted with pits and smokehouses.

Presently, pit cooking is in no way, shape or form new now in history or explicit to a specific district of the world. On the off chance that we characterize grill as a cycle of cooking meat (or explicitly pork) in pits then the innovators of this interaction are likely the Polynesians who have been experts of moderate, pit-cooked pork for millennia. So we should leave the definition for some other time.

The cycle of gradually cooking meat in early frontier times was frequently held for helpless cuts of meat left for subjugated and low-pay people groups. Greater meats had no requirement for an interaction of cooking that would diminish the sturdiness of the meat. All through the south, Barbecue has for some time been an economical food source, however work concentrated.

One thing to recollect that without a cycle of refrigeration, the meat must be either cooked and eaten rapidly after butcher or saved by either a spicing or smoking interaction. Customarily spicing necessitates that a lot of salt be utilized to dry the meat and lower the capacity of foreign substances to ruin the meat. Smoking in this timeframe had a lot of a similar impact. The native specialists of Barbecue, cold smoked meat

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implying that the meat was dried by openness to the sun and safeguarded by the expansion of smoke.