
ROAST SUCKLING PIG

There is hardly a more spectacular main course than a roast suckling pig. Given a few days' notice, most butchers can order one for you, and very little additional work is required to produce this unique dish. It is delicious served with Black Bean Soup (page 188), Saffron Rice (page 419), and watercress salad.

3 limes, cut into halves

1 suckling pig (15 pounds), well cleaned

18 garlic cloves, peeled

2 tablespoons dried oregano

1/3 cup capers plus 3 tablespoons caper brine

2 tablespoons olive oil

1 teaspoon salt

1 teaspoon freshly ground black pepper

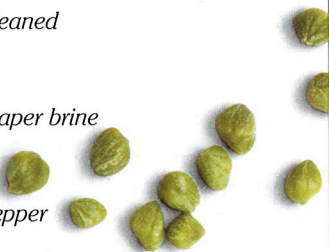
1 teaspoon curry powder

1/2 cup firmly packed fresh cilantro leaves

1 tiny apple or crabapple, for garnish

Watercress, for garnish

Kumquats, for garnish



1. The day before you're cooking the pig, rub the lime halves all over the body, squeezing the lime juice liberally; rub the cavity with the limes, too.

2. With a knife tip cut slits 3/4 inch deep all over the body of the pig. (Do not prick the head.) Cut 5 garlic cloves into 8 pieces each and stuff the pieces into the slits in the pig.

3. In a medium-size bowl mix together the remaining 13 garlic cloves, finely minced, the oregano, capers, olive oil, salt, pepper, and curry powder. Stuff half of the mixture into the cavity of the pig and rub the remainder all over the outside. Place the cilantro inside the cavity. Let the pig rest, covered, in the refrigerator for 24 hours.

4. Preheat the oven to 400°F

5. Place the pig on a rack in a large roasting pan and bake for 30 minutes. Turn the heat down to 350°F and roast until the juices run clear when the pig is pricked with a knife, 3 1/2 hours.

6. Place the apple in the pig's mouth, and serve on a large platter, decorated with the watercress and preserved or fresh kumquats.

10 portions