



## Leg of Warthog

*The South African culinary scene, like the country itself, is a fusion of many cultural influences. The Big Green Egg is rapidly becoming the preferred grill for South African braai cuisine, due to the amazing versatility and performance of this modern cooking marvel.*

### Ingredients:

1 Leg of warthog (if warthog is unavailable, substitute pork loin or wild boar)  
1 lb. (450 g) streaky bacon

### Marinade:

2 tsp (10 ml) mixture of garlic and herb seasonings  
1 tsp (5 ml) ground cloves  
1 cup (250 ml) vegetable stock powder  
2 tsp (10 ml) ground ginger  
Healthy splash of white wine  
1 cup (250 ml) apricot jam  
Zest of 1 naartjie (or tangerine)  
½ cup (125 ml) olive oil  
Salt and black pepper to taste  
4 cups (1 liter) water  
1 lemon  
1 large carrot, chopped  
1 celery stick, chopped  
4 whole chili peppers

### Method

Roll the bacon in the garlic and herb seasonings. Lard the warthog leg first with a piece of naartjie peel and then with the seasoned bacon. Keep bacon in place with toothpicks.

Mix the remainder of the dry ingredients and wet ingredients together to make the marinade. Experiment and add whatever you like from the cupboard. The marinade needs to be sweet and sticky. In South Africa, this is called “sommer gooi” cooking (“just throw”).

Place the leg in a Dutch Oven, add marinade and cover. Marinate for 24 hours in the refrigerator.

Set the EGG for indirect cooking at 300°F/145°C.

Add extra water, carrots, quartered lemon, celery and chili peppers to the Dutch Oven.

Cover and cook slowly for about 4 hours. Baste the leg from time to time and check to make sure leg is still sitting in at least 1 to 2 inches (2.5 to 5 cm) of liquid.

Remove leg from Dutch Oven, place on the cooking grid and cook for another hour, basting regularly. When done, the meat should be easily coming off the bone and should fall apart.

Allow to rest for 10 minutes before serving.

While the meat is resting, use the leftover juices in the Dutch Oven to make gravy. The gravy should be sweet with a slight chili bite. Add extra apricot jam and chilis if necessary.

Serve with chili steamed cabbage and garlic mashed potatoes.