



## Smoked Pork Loin

**YIELD:** 12 5oz servings

**COOKING TIME:** Prep 15 minutes (the night before), Cook 2 to 3 hours

**WINE SUGGESTION:** 2018 Grenache, Sonoma Valley

### INGREDIENTS

4-pound pork loin  
2 cups apple cider  
1 tablespoon sea-salt  
salt & pepper or dry rub of your choice

### PREPARATION Part I – (up to 48 hours before smoking)

Pat the roast down with a paper towel and trim excess fat off that's over ¼ inch thick. Finish prepping by using a sharp knife to score through the fat cap about ¼ inch deep in a diagonal pattern. Scoring allows more seasoning into the meat.

In a small bowl, mix apple cider and salt. Liberally apply dry rub to both sides of loin and place fat side down in a sealable container or baking dish. Add brine, cover and place in the refrigerator for up to 48 hours before smoking.

### PREPARATION Part II

Pull pork loin out of the refrigerator and start your smoker, bringing it up to 225 degrees F.

Place pork loin directly on the grates of your smoker, fat side down and smoke until the internal temperature reaches 145 degrees F, between 2 & 3 hours.

Remove pork from smoker, tent with foil and allow to rest for 10 to 15 minutes. Slice & serve.

**Note:** Although it's not necessary to brine your pork loin, I find that your pork loin will have more flavor and become juicier as a result. I generally start this process the evening before I smoke. Omit cider & salt if you decide not to brine.