

Double Barrel Bone-In Pork Loin

Preparation - 10 min

Cook - 80 min

Ingredients:

- 3-4lb bone-in pork loin
- mustard (prefer spicy brown deli-style)
- Almond Wood (1 chunk)
- Cucamonga Cattle Company Double Barrel rub

Board Sauce:

- 1/2 cup chopped parsley
- 1/4 cup extra virgin olive oil
- 3 tbsp. red wine vinegar
- 1 diced shallot (fine)
- 1 tsp. Cucamonga Cattle Company Prairie Dust

Directions:

1. Trim any surface fat and silverskin from pork loin. Apply a thin coating of mustard (prefer spicy brown deli-style) to surface of the meat. Generously apply Cucamonga Cattle Company Double Barrel rub. Allow to sweat for 30min.
2. Prepare grill to cook using indirect heat at 450°.
3. In a small bowl, combine parsley, olive oil, red wine vinegar, shallot and Cucamonga Cattle Company Prairie Dust. Set aside.
4. Place pork loin on grill (indirect). Cook for 60-80min, until temperature reaches 145°. Rotate meat after 40min, to ensure all sides are cooked evenly.
5. Spoon 1/2 of the board sauce on cutting board. When meat has reached 145°, remove from heat. Place on top of board sauce, allow to rest for 20min.
6. Carve, and serve with remaining board sauce.

