

Southern Delight®

Smoky Pecan Peppercorn Grilled Pork Loin

INGREDIENTS

1 Whole Boneless Pork Loin (4-5 lbs)	1/2 Bottle Smoky Pecan Peppercorn No-Salt-Added Marinade
6 oz. Extra Virgin Olive Oil	1 tsp. Salt Substitute
Dipping Sauce	
1/2 Stick Unsalted Butter (melted)	1/2 C. Smoky Pecan Peppercorn No-Salt-Added Marinade

DIRECTIONS

Rinse Whole Pork Loin and pat dry. Mix 1/2 bottle Smoky Pecan Peppercorn No-Salt-Added Marinade, 6 oz. Extra Virgin Olive Oil and 1 tsp. Salt Substitute. Place pork loin in coverable container, and pour marinade mixture over pork. Refrigerate pork loin for at least for 2 hours, turning occasionally. Pre-heat grill to high, and brown on all sides over high heat.

Pour remaining marinade in small sauce pan and bring to a boil, set aside to cool. Reduce heat to 250-300°, cover grill and cook for about 1 1/2 hours, turning and basting with the remaining marinade. Pork is done when internal temperature is 160°. Carve into 1/2" slices. Serve with dipping sauce of 1/2 stick unsalted butter and 1/2 C. Smoky Pecan Peppercorn No-Salt-Added Marinade. Serves 8-10. Enjoy!

No Salt Added...*Just Great Taste!*

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