



Allen's Grilled Pork Loin

4 recipes to follow using the leftover pork loin

Servings: 4 plus



Grilled Pork loin is simple to cook, and leads to a multitude of meals.

The recipes listed below revolve around the grilled pork, and all are done in an effort to make distinctly different flavors. The pork loin is easily confused with pork tenderloin. The size of the loin is much larger, but tenderloin could be substituted in any or all recipes. The loin is usually half the cost per pound and it is delicious. Make sure that pork is not frozen in center.

Rub pork with favorite seasoning. Recently I've been using Old Bay. It is excellent on the meat all by itself, and it allows for use in many different dishes. Rub the meat just before grilling or up to 12 hours ahead.

Start with a hot clean grill. Place the meat over the heat, fat side down and cover for 2 or 3 minutes. This should produce grill marks and warm the fat. Turn over meat, and adjust heat to medium.

Grill for 8-10 minutes until there are deep grill marks.

Move off the direct heat onto the side, and cook for another 30-40 minutes. Pork should be grilled to an internal temperature of 170. The pork loin will look a little smaller when it is done cooking. If you are not sure that the meat is finished, it can be completed in an oven. Let rest, wrapped in foil for about 10 minutes before slicing. It is perfect when the juices run clear and there is a hint of pink in the center. The outside should look golden brown. Slice servings 1/2" to 3/4." The meat should be very juicy. Refrigerate the remaining meat.



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