

BRAIDED PORK LOIN

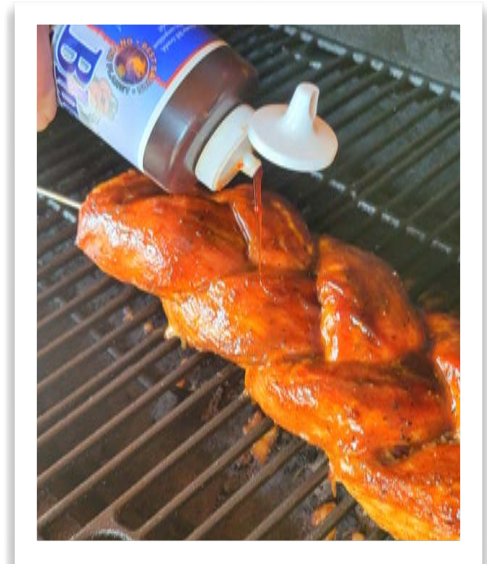
Prep time: 20 mins | Cook Time: 1 hr 45 mins | Smoke Temp: 250 F

INGREDIENTS:

- 1 Boneless Pork Loin
- **Meat Church Honey Hog HOT Seasoning**
- **Blues Hog Original BBQ Sauce**

DIRECTIONS:

- Preheat the grill to 250 F.
- Prepare the pork loin by trimming any silver skin or fat.
- Cut the loin so you can braid it. Cut about 1" from the edge of the meat down the full length of the pork loin, starting about 2" from one end, all the way to the other end. Make an identical cut 1" from the other edge.
- Season the meat on all sides with the **Meat Church Honey Hog Hot Seasoning**.
- Braid the loin and secure at the bottom with cooking twine.
- Carefully transfer the braided loin to the grill and smoke for approximately 1 ½ hours or until it reaches internal temperature of about 138-139 F.
- While still on the grill, brush the loin with **Blues Hog Original BBQ Sauce** (or sauce of choice) and continue cooking until it reaches internal temperature 140-145 F. Our total cooking time was 1 hr 45 mins.
- Remove and allow to rest for 10-15 minutes.
- Slice it up and enjoy!



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