

BACKYARD FLAVOR

RECIPE SERIES



PORK LOIN

HERE'S WHAT YOU WILL NEED

- 1 Whole Boneless Pork Loin
- Sweetwater Spice Smoked Habanero
- R Butts R Smokin' Cherry Habanero Rub
- Plowboys Yardbird Rub

PREP the pork loin by letting it marinate in the Sweetwater Spice Smoked Habanero brine overnight, covered in the refrigerator.

REMOVE the pork loin from the brine and apply a light layer of Yardbird rub, then a heavier layer of the Cherry Habanero. Let the pork loin sit for about an hour.

PREHEAT the smoker to 250° F and let it settle in for 15 minutes.

PLACE the pork loin on the middle of the second shelf of the smoker.

REMOVE the the pork loin after reaching an internal temp of 150° F and promptly wrap tightly in foil, letting it rest for at least 15 minutes.

SLICE and serve with root vegetables, or your favorite side.



PRO TIP: Don't skip the wrap to rest the meat, it will retain more of the juices and flavor!

FLAVOR PROFILES

Sweetwater Spice Smoked Habanero

Loaded with smoked habanero peppers, ancho chilies, onion garlic, and balanced with the sweetness of apple juice.

R Butts R Smokin' Cherry Habanero

Sweet and spicy, it delivers with a hint of cherry dust and a kick of habanero, bringing out real a bang of flavor while adding incredible color to your cook.

Plowboys Yardbird Rub

A savory rub that starts sweet and finishes with a subtle hint heat. Created for chicken, the balance of this rub makes it an excellent choice for pork, as well.

