

## **Pork Loin with Cherry Molasses Pork Rub Burt Kemp**

1-Pork Loin  
Binder, such as mustard  
Burt's Cherry Molasses Pork Rub

Coat the Loin with mustard as your binder. Sprinkle Burt's Cherry Molasses Pork Rub on the loin, let sit in the refrigerator for 2 hours. Again, I like to use a lidded container with a lid because all the mess stays in the container.

Bring your smoker up to 225°. Make sure that you have a water pan in the smoker to keep the loin moist. Put a pan under the butt to catch the drippings to make a sauce. Cook in the smoker until tender, about 165°.

Remove from the smoker and wrap in Butcher Paper and let stand for 15 minutes. Slice the loin into 1/4" – 1/2" steaks. Use the drippings to make gravy and serve the slices with the gray on top. This goes great with Roasted Garlic Mashed Potatoes.

Makes: 5 lbs  
Serves: 20 (4 oz)

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