



CHEF'S EXPRESSIONS
fashionable catered events

BBQ Pork Loin

2 pound Pork Loin
Sea Salt
White Pepper
2 cups Apple Cider
½ cup Cider Vinegar

Trim Pork Loin of excess fat and sinew. Rub with Salt and pepper and let stand for 30 minutes. Marinate Pork Loin in Cider and Vinegar overnight.

BBQ Sauce:

1 whole Sweet Onion (Vidalia, Mayan or Supersweet)
4 strips smoked bacon (Applewood preferred)
3 garlic cloves
2 cups Ketchup
¼ Cup Molasses
¼ Cup Honey
¼ cup Cider Vinegar
¼ cup Brown Sugar (light)
Sea Salt
Black Pepper
Red Chile Flakes- Optional

Dice Onions and Bacon into ¼ inch pieces. Smash Garlic Cloves and chop very fine. Gently Sauté Onions, Bacon and garlic in 6 -8 qt. sauce pan over medium heat with a pinch of sea salt (keep the bacon moving and have patience). When the bacon is mostly crisp (not black) and the onions are very tender pour off the bacon grease.

Add brown sugar and vinegar and deglaze the pan. Let cook for about 3 minutes then add ketchup, molasses and honey.

Simmer for 20 minutes and adjust seasoning with Black and Red pepper if desired.

Additional flavorings that can add a little kick for you:

2 tsp Louisiana Hot sauce
2 tsp. Dijon Mustard
½ cup Diced Mangoes, Peaches, Pineapple or Apples (add with onions)
¼ cup soy sauce

Grill the Loin to medium rare status. Baste with BBQ Sauce and return to grill for 5 minutes. Remove and baste heavily again with BBQ sauce. Let stand for 10 minutes and slice.