



Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: APPLE BARBECUE PORK

Date: JULY 2023

Ingredients:

Directions:

Whole Pork Loin (approx. 5-6 lbs.)	1. In a large stock pot combine cider, apples, and BBQ pork
1 - 6.8 oz. Jar Notorious P.I.G. BBQ Pork Seasoning (PS Seasoning Brand)	seasoning
2 Bay leaves	2. Bring ingredients to a boil and pour over ice
1 gallon Apple Cider	3. Place Pork Loin in the cooled brine and allow to marinate for
4 Honey Crisp Apples - cut in half	a minimum of 6 hours, but preferably overnight.
5 lbs. ice	4. Remove pork loin from brine and place on grill on medium
	heat (if using gas), or on indirect heat (not directly over the
	coals) if using charcoal for 35-45 minutes or until internal
	temperature reaches 145° F.



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Directions continued:

5. Turn every 15 minutes throughout the cooking process.

6. If preparing in the oven, place loin on a baking sheet in a preheated oven at 375° F. Bake until internal temperature reaches 145° F.

7. Regardless of cooking method used, remove meat from heat source, cover with foil and let it rest for 5-10 minutes before serving.