

WORLD FOOD & MUSIC CELEBRATION!

Smoked Pork Loin with Tomato Side Salad

Chef Lance Palmitier of Nadine & Dad's Bar-B-Q and The Olive Tap

Smoked Pork Loin Ingredients

- 1 3-4 lb pork loin
- 1/2 cup Smoky Bacon Olive Oil, available at The Olive Tap
- 2 tablespoons Rib Rub, available at The Olive Tap
- 1/3 cup Hickory BBQ Balsamic Vinegar, available at The Olive Tap

Instructions

1. Place the pork loin in a small foil pan. Inject with the Smoky Bacon Olive Oil into the pork loin. Repeat every 1-2 inches all the way across the pork loin, leaving enough oil to spread evenly over the meat. Generously sprinkle on the Rib Rub, being sure to cover the entire surface of the meat. Cover the foil pan with aluminum foil and refrigerate overnight.
2. Heat your grill or smoker to 225-250°F. If using a charcoal grill or smoker, add hickory or apple woodchips to the coals to enhance the smoked flavor. Take the aluminum foil off and place the foil pan in your grill or smoker, keeping the meat away from direct heat as much as possible. Maintain your cooking temperature. After about 1 ½ hours of cooking, start checking the temperature of the pork loin with a meat thermometer. Remove the pork loin when the temperature of the meat reaches 140°F.
3. Pour a portion of the Hickory BBQ Balsamic Vinegar over the pork loin and cover with aluminum foil. Let sit for 20 – 30 minutes. Uncover and place the pork loin on a cutting board. Slice the pork loin and drizzle a mixture of the Smoky Bacon Olive Oil and the Hickory BBQ Balsamic Vinegar over the top. Serve with Tomato Side Salad.

Tomato Side Salad Ingredients

- 7 tomatoes, large
- 1 red onion, medium to large
- 1 1/2 cup shredded mozzarella cheese
- 2/3 cup Tuscan Herb Olive Oil, available at The Olive Tap
- salt
- pepper

Instructions

Chop the tomatoes and onion and place them in a bowl. Add the mozzarella cheese and tuscan herb olive oil. Mix together and season to taste with salt and pepper. Let sit for 30 minutes, allowing the olive oil flavors to penetrate the other ingredients. Serve.