



Uploaded to VFC Website

▶▶▶ January 2013 ◀◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](#)

*Veterans-For-Change is a 501(c)(3) Non-Profit Corporation
Tax ID #27-3820181*

If Veteran's don't help Veteran's, who will?

We appreciate all donations to continue to provide information and services to Veterans and their families.

https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members.



Apple-Smoked Pork Loin

Prep Time: 10 mins

Cook Time: 1 h

Rest Time: 15 mins

Total Time: 1 h 10 mins

Ingredients

- 3 cup(s) wood chips, apple or orange, or 6 to 8 apple wood or orange wood chunks
- 1 pounds pork, boneless top loin roast, 2 pounds
- 2 teaspoon oregano, dried
- 4 clove(s) garlic, minced, minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper, black ground

Preparation

1. At least 1 hour before cooking, soak wood chips or chunks in enough water to cover.
2. Meanwhile, trim fat from roast. Place roast in a shallow dish. In a small bowl, stir together dried oregano, garlic, salt, and pepper. Sprinkle evenly over all sides of roast; rub in with your fingers.
3. Drain wood chips. Prepare grill for indirect grilling. Test for medium-low heat above drip pan. Sprinkle half of the drained wood chips over the coals.
4. Place roast on grill rack directly over drip pan. Cover and grill for 1 to 1 1/2 hours or until internal temperature registers 155°F on an instant-read thermometer. Add more coals and remaining wood chips as needed during grilling.
5. Remove roast from grill. Cover with foil; let stand for 15 minutes. The temperature of the meat will rise 5°F during standing. To serve, slice pork.

