

Grilled Cedar Plank Pork Loin

Makes 10 Servings

It's important to soak the wood in water overnight to reduce the likelihood of flare-ups; keep some water nearby just in case it catches fire.

Ingredients

1 boneless pork loin (about 4 pounds), trimmed and trussed

Coarse salt and freshly ground pepper

Fig Balsamic Jam, for serving

Directions

Soak a cedar plank in water overnight. (Weigh it down with cans or something else heavy to keep it submerged.)

Heat grill to medium, and brush grates clean. Season pork with salt and pepper.

Place pork on soaked cedar plank. Grill pork on plank over direct heat with lid closed (the grill should reach 425 degrees on a grill thermometer), until an instant-read thermometer inserted into the center of the pork loin reaches 138 degrees, 50 to 55 minutes.

Remove pork from plank and let rest for at least 10 minutes before slicing. Serve warm or at room temperature with jam.

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