



Peachy Smoked Pork Roast

Ingredients:

- 2 pound boneless pork loin roast
- 1 tablespoon salt
- 1/2 teaspoon ground pepper
- 1 teaspoon ground ginger
- 2 tablespoons vegetable oil
- 2 tablespoons cider vinegar
- 1/2 cup brown sugar
- 3 tablespoons chili sauce
- 1 29-ounce can peach slices in heavy syrup, undrained

Makes: 4 servings.

Prep Time: Overnight minutes

Cook Time: 1 1/2 hours



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Directions:

1. In blender, combine salt, pepper, ginger, oil, vinegar, brown sugar, chili sauce, and undrained peaches. Blend until smooth.
2. Place pork loin in a heavy plastic bag, pour half of peach sauce over; refrigerate, covered, overnight.
3. Refrigerate remaining peach sauce.
4. Preheat the grill to medium heat.
5. Add hickory chips, dampened with water, to heat source.
6. Place pork on grill over drip pan.
7. Baste often with marinade until internal temperature reaches 155-160°F., about 60 minutes.
8. Let stand 10 minutes.
9. Slice thinly and serve with reserved peach sauce, heated.

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Recipe courtesy of the National Pork Board.