



Spicy Beer-Brined Grilled Pork Loin

Makes: 12 servings.

Prep Time: 4 to 24 hours

Cook Time: 1 hour

Ingredients:

- 3-pound boneless pork loin
- 1 12-oz can beer
- 1/2 cup dark corn syrup
- 1/2 cup finely chopped onion
- 1/3 cup prepared mustard
- 1/4 cup cooking oil
- 1-2 tablespoons chili powder
- 2 cloves garlic, minced

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Directions:

1. Place pork in large self-sealing bag.
2. In medium bowl, stir together beer, corn syrup, onion, mustard, oil, chili powder and garlic; pour over pork, seal bag and toss gently to coat pork.
3. Refrigerate 4-24 hours.
4. Preheat grill to medium heat, indirect cooking.
5. Remove pork from marinade, reserving marinade for basting liquid.
6. Discard any remaining marinade.
7. Grill pork over indirect heat, away from fire, basting every 10 minutes with reserved marinade, until internal temperature reads 150-155°F., about 1 hour.
8. Remove pork from grill and let rest 10 minutes before slicing to serve.

Recipe courtesy of the National Pork Board.

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