



Firecracker Barbecue Pork

Recipe adapted from the National Pork Board. For more information, visit porkbeinspired.com.

Ingredients

2 pound pork loin roast, boneless
¾ cup barbecue sauce
⅓ cup orange marmalade
½ teaspoon hot pepper sauce
1 teaspoon horseradish, freshly grated (optional)

Instructions

Set EGG for indirect cooking (with convEGGtor) at 400°F/204°C.

Season roast with salt and pepper and place on EGG. Stir together the remaining ingredients and baste every 8-10 minutes with mixture, until roast is done about 30-40 minutes (20 minutes per pound), until internal temperature of roast is 145°F/63°C.

Remove roast from the EGG; let rest about 10 minutes before slicing to serve. Discard any leftover basting mixture.

Serves 4-6, with leftovers