

TIM FARMER'S COUNTRY KITCHEN

PORK LOIN SMOKED

BRINE

*1/2 gallon water
1/2 cup kosher salt
1/2 cup brown sugar
1/3-1/2 cup soy sauce
1/2 tablespoon garlic powder
1-2 tablespoons black pepper
1 capful liquid smoke*

Pork loin

Salt

Pepper

Lemon pepper

Mix together brine ingredients and add pork loin and brine for 6 hours. Remove pork from brine and top with salt, pepper and lemon pepper until coated. Place in 235 degree smoker for 4 hours (internal temperature 150 degrees).

