



*Original
Recipe*

4. Smoked Pork Loin w/ Pork Chicken Rub

Ingredients

1. 1 5 lbs. pork loin
2. The Crusty Pig Pork & chicken rub.

Make it!

1. Apply a liberal amount of The Crusty Pig Pork & Chicken rub over the entire pork loin.
2. Place on a 275-300 degree smoker and smoke until the internal temperature is 145 degrees in the center of the loin.
3. Remove from smoker and let rest 10 minutes before slicing and serving.