



Smoked Pork Loin with Maple-Chili Glaze and White Cheddar Grits

Servings: 4

Active Prep Time: 1 ½ Hours

Smoking time: 2 Hours

Basic Pork Brine Ingredients

1 gallon	Water
1 cup	Kosher salt
½ cup	Brown Sugar
8 each	Black Peppercorns
½ bunch	Parsley
3 sprigs	Fresh Thyme
1 each	Bay Leaf
1 each	Orange, cut in half and juiced
8 clove	Garlic, sliced
1 each	Shallot, small, sliced
2 each	Allspice berries
2 each	Clove, whole
1 Tablespoon	Mustard Seed
4 lb	Bone-in pork loin

Maple-Chili Mop Sauce

1 each	Orange, juiced
1 cup	Maple Syrup
1 Teaspoon	Crushed Red Pepper
¼ cup	Dark Brown Sugar

White Cheddar Grits

4 cups	Whole Milk
1 cup	Anson Mills Stone Ground Quick Grits
1 tsp + 1 tsp	Sea Salt
To Taste	Black Pepper
1 cup	White Cheddar Cheese, shredded
1 Tablespoon	Butter, whole

Method of Preparation

1. Combine all the ingredients for the brine except the pork loin and bring to a boil. Remove from heat and cool completely.
2. Once the brine has cooled below 40°F, completely submerge the pork loin in the brine. Weight down the pork loin with a clean plate to keep the entire piece in the liquid. Brine for 24 hours.
3. Remove pork loin from the brine, rinse with fresh water and pat dry. Allow the pork loin to come up to room temperature, uncovered on your counter.
4. Meanwhile preheat your smoker to 210°F with a mixture of 3 parts hickory wood to 1 part applewood.
5. While the pork is smoking, start your mop sauce and grits.
6. Combine all the ingredients for the mop sauce in a bowl and mix well. Start mopping the pork loin once it reaches 130°F internal temperature. From there on, mop it every 20 minutes until finished.
7. Smoke the pork loin for approximately two hours or until it reaches an internal temperature of 150°F.
8. In a heavy bottom sauce pan, combine the milk, grits, sea salt and black pepper. Heat to a simmer and cook over medium low heat or 1 hour. The grits should be tender and rich. If they are still grainy, continue to cook until tender. Add additional milk if needed. Finish the grits by folding in the white cheddar cheese, butter and adjust the seasoning.
9. To serve, slice the pork loin, brush once again with the mop sauce and serve over the grits.