

Traeger – Grilled Pork Loin

For this recipe we grabbed a nice piece of Pork Loin, seasoned it up and onto the Traeger it goes. The Signature Pellets added a great flavor making this hot and fast recipe pretty tasty. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: Serves 6-8 people

Prep Time: 10 minutes

Cook Time: 45 – 55 Minutes (depending on doneness)

Rest Time: 5 Minutes

Cook Temp: 450° F

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
4 lbs	Pork, Loin, Fresh	not seasoned
2 tbsp	Oil, Canola/Olive Blend	
4 tbsp	Island Boys Coffee Rub, 5280 Culinary	or adjust to taste
4 tbsp	Tiki Tiki Rub, 5280 Culinary	or adjust to taste
As Needed	Fire Honey	For Glaze / Basting

Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, or any cooking tools

Clean out Traeger as needed and change drip tray liner

Place bottom grill grate into the LOWER position (if you have an Ironwood)

Fill pellet hopper with Signature Pellets

Set Traeger to 450° F, hit enter and hit ignite

While Traeger is heating up

Place pork loin into a pan or onto a cooking sheet pan

Lightly oil the pork loin and season to taste with Rub-A-Dub and Coffee Rub

Once Traeger is at 450° F, open the lid and add the pork

If using a WiFire enabled Grill, add the probe from the side of the loin, and insert the probe until it hits the middle of the pork loin

Grill at 450° F for 45 – 55 minutes or until desired temp is reached

At 140° F – baste or glaze with Fire Honey 1-2 times to create a sweet heat glaze on the pork loin

Cook to your desired doneness

Carefully remove from the Traeger and onto a cooking sheet pan

Bring into the kitchen and allow to rest for 5 minutes

Slice and serve with steak fries

Garnish with chopped parsley

Devour

SHOPPING LIST

Traeger Ironwood 885

Ace SKU – 8030462

Traeger Reserve Pellets

Ace SKU – 8015887

Island Boys Coffee Rub, 5280 Culinary

Ace SKU – 8059876

Tiki Tiki Rub, 5280 Culinary

Ace SKU – 8017400