

Smoked Pork Loin:

Ingredients:

- One pre-seasoned pork loin (some butchers carry pre-seasoned pork loins, many marinades or rubs can be found online)

Steps:

1. Fill [Pellet Grill & Smoker](#) with [food grade pellets](#) (apple is recommended) and start smoker to the low or high smoke setting
2. Once smoking, place pork loin in center of smoke chamber and insert temperature probe
3. Smoke for about 1 hour, longer if more smoky flavor is desired
4. After smoking for 1 hour change settings to 250°F and cook until internal temperature reaches about 140-145°F
5. Once meat reaches desired temperature pull and cover with foil. Let rest for about 10 minutes.
6. Slice and serve with veggies