

BACON PORK LOIN SMOKED APPLE BARBEQUE

Classic flavors wrapped, rolled and roasted!

SHOPPING LIST:

1 Pork loin 2 to 2 ½ lbs
8 ounces sliced bacon
10 to 12 ounces brussels sprouts, cleaned, quartered
1 ½ to 2 lbs of potatoes cut into 1 inch dice
4 apples peeled, cored, cut in to quarters
Clarified butter or oil to sear and roast

TERRA SPICE INGREDIENTS:

2 Tablespoons (8 grams) [balsamic & savory herb](#)
3 Tablespoons (20 grams) [smoked apple barbeque](#)
2 teaspoons (12 grams) [Syracuse flake salt, hand harvested by Syracuse Salt Co](#)
2 teaspoons (7 grams) [peppercorn, black, 14 mesh butcher's coarse grind](#)

PROCEDURES:

Turn the oven to 350 degrees on convection if available.

Measure / weigh all of the Terra Spice ingredients, clean and prep brussels sprouts, potatoes, and apples.

Potatoes

Toss the diced potatoes in roughly 3 Tablespoons of olive oil, 2 teaspoons Syracuse flake salt, and 2 teaspoons of 14 mesh black peppercorn.

Place the seasoned potatoes on a flat pan and start cooking the potatoes as soon as the oven is hot. Cook until potatoes are roasted and tender.

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Pork Loin

Place the bacon slices spread on a sheet pan and place in the oven for 10 to 15 minutes. The goal is to NOT brown and crisp the bacon but to render some of the fat while keeping the bacon pliable.

Remove the silver skin on the pork loin and remove any extra fat. The silver skin shrinks as it heats up, is tough, and may cause the pork loin to curl up.

Sear the pork loin in a hot pan until it has a brown caramelized color on all sides.

Place the lightly rendered bacon slices side by side, slightly overlapping to create a sheet of bacon.

Sprinkle the bacon uniformly with roughly 2 Tablespoons smoked apple barbeque.

Place the seared pork loin on the bacon and roll the bacon to cover the pork loin.

Place the bacon-wrapped pork loin in the oven with diced apples for about 25-40 minutes (time varies with the pork loin's size).

Pull from the oven and rest for 10 minutes before slicing.

Reserve the cooking juices and add roughly 1 Tablespoon of the smoked apple barbeque to make a flavorful pan jus.

Brussels Sprouts

Cook the brussels sprouts in a hot pan with 2 to 3 tablespoons of clarified butter or cooking oil.

The brussels sprouts should take 3 to 5 minutes to cook.

Season the brussels sprouts with roughly 2 Tablespoons of balsamic & savory herb.