

Barbecue Pork Loin Recipe

This recipe is based on a pork loin recipe from [The Cook's Illustrated GuideTo Grilling And Barbecue](#). I've adapted it for cooking in your smoker. A pork loin should be tied before cooking. This gives it a uniform shape so it cooks evenly. It also looks nicer. You can tie it yourself or have your butcher do it for you.

For a tutorial on tying the pork loin, [click here](#).

- 6 Tbsp table salt
- 1 Boneless pork loin 2 1/2 - 3 lbs, tied with [butchers twine](#).
- 2 Tbsp canola oil
- [Barbecue rub](#)
- [Barbecue sauce](#)
- [Hardwood](#) for smoking.

1. In a container large enough to hold the pork loin and the brine, add the salt and 3 quarts of cold water. Stir until the salt is dissolved.

2. Add the tied pork loin to the brine and brine for at least 8 hours. For best results brine the pork loin overnight.

3. Remove the pork from the brine and pat dry with paper towels. Rub the pork roast with the canola oil. Sprinkle the barbecue rub on the pork loin. About 2-3 tablespoons, depending on your tastes.

4. Prepare your smoker for cooking, and heat to 250°F. If using wood chunks or chips, add them now.

5. Place the pork loin in the smoker and cook for about 1 & 1/2 hours. If using wood chunks or chips, add them during the first hour of cooking.

6. Apply your barbecue sauce and continue cooking until your barbecue pork loin reaches an internal temperature of 130°F-135°F.

7. Remove the pork from the cooker. Tent with foil and let the roast rest 5-10 minutes. The final temperature should be 135°F-140°F.

8. Slice, serve and enjoy!

