



SMOKED PORK LOIN SANDWICH WITH BLUEBERRY BBQ SAUCE

Operation BBQ Relief

WHAT YOU NEED

- 1 whole pork loin
(4lbs-6lbs average)
- 3 tbsp yellow mustard
- 3 tbsp Operation BBQ Relief
Sweet & Smoky rub
- 1 sandwich bun
- 2 oz blueberry BBQ sauce
- 1 side apple coleslaw
- 1 side candied yams

USEFUL TIP

Kick it up a notch by using the Operation BBQ Relief Cajun Seasoning Blend.

PREPARATION

1. Coat the pork loin with the yellow mustard making sure to cover the entire pork loin.
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2. Sprinkle the Operation BBQ Relief Sweet & Smoky rub over the entire pork loin.
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3. Place the pork loin in a 250°F smoker and cook until the internal temperature of the pork reaches 140°F.
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4. Remove the pork from the smoker and allow the pork to rest before slicing. The pork will continue to rise in temperature to 145°F.
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5. Shave the pork into very thin slices and place on the sandwich bun.
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6. Ladle 2 ounces of blueberry BBQ sauce over the top of the pork. Cover with the top of the bun.
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7. Serve with a side of apple coleslaw and candied yams.