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 250⁰F smoker and cook until the internal temperature of the pork reaches 140⁰F.
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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 145⁰F.
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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.