

Smoked Pork Loin Roast with Sweet Rub

Prep: 5 minutes • Cook: 2 hours 30 minutes

Juicy, tender pork loin kissed with gentle smoke and a caramelized sweet-spice crust, yielding succulent slices with a clean, pork-forward flavor. Balanced sweetness and subtle heat make it an instant crowd-pleaser for backyard BBQs.

Ingredients

- 4-5 pounds pork loin roast (patted dry; fat trimmed to 1/4 inch; scored)
- 1 tablespoon olive oil
- 2-3 tablespoons Hey Grill Hey Sweet Rub

Instructions

1. Preheat your smoker to 225°F.
2. Pat the pork loin dry with paper towels. Trim any fat thicker than 1/4 inch.
3. Score the fat cap in a diagonal crosshatch pattern about 1/4 inch deep.
4. Drizzle olive oil over the pork on all sides and rub to coat evenly.
5. Season all sides liberally with Hey Grill Hey Sweet Rub.
6. Place the pork loin directly on the smoker grates, close the lid, and smoke for 2 to 2 1/2 hours (up to 3 hours as needed), until the internal temperature reaches 145°F.
7. Remove from the smoker, tent loosely with foil, and rest 10–15 minutes.
8. Slice against the grain and serve warm.

Tags: Pork, Smoked, BBQ, Gluten Free, Easy Dinner
