

### **Cajun Garlic Smoked Pork Roast**

4 cups apple or hickory wood chips or one-cup BBQr's Delight wood pellets  
1 (3-pound) boneless pork top loin roast  
3 tablespoons Cajun spice  
3 tablespoons Tennessee Gourmet™ Apple & Spice sauce  
(your choice of flavor)  
4 cloves garlic, minced  
1/2 teaspoon cracked black pepper  
1/2 teaspoon kosher salt

Score fat pad on meat but do not trim.

For rub, combine the Cajun spice, Apple & Spice sauce, garlic, pepper and salt in a bowl forming a thick paste. Rub evenly over meat. Using a vacuum sealer, package meat in one gallon bag and marinate, refrigerated, at least four hours or up to overnight.

At least one hour before grilling, soak wood chips in enough water to cover.

Drain wood chips. For a charcoal grill, arrange medium-hot coals around a drip pan. Pour one inch of water into drip pan. Sprinkle half of the wood chips over the coals. Place meat on grill rack, fat side up, over drip pan. Cover and grill for 1 to 1 1/4 hours or until meat thermometer registers 155° F. Add the remaining wood chips halfway through cooking time. (If using pellets, place half of the pellets in a smoker tray or an aluminum foil packet with a few holes poked in it. Place the packet or smoker tray on the hot coals.)

For a gas grill, preheat grill using all the burners. Turn all but one burner off and reduce heat to medium-low; add wood chips or pellets to a smoker tray over the burner in use. Place roast on cooking grate, fat side up, over drip pan or on rotisserie over drip pan and cook indirectly as above.

Remove meat from grill. Cover meat with foil; let stand for 10 minutes before carving.