

Hermitage Rotisserie Pork Loin

Spice Rub

- 1/4 cup brown sugar
- 2 teaspoons garlic powder
- 1 teaspoon kosher salt
- 2 teaspoons dry mustard
- 1 teaspoon cracked black pepper
- 1 teaspoon Spike (or Accent) seasoning

Marinade

- 1/4 cup Dijon or Creole mustard
- 1/4 cup Tennessee Gourmet™ Apple & Spice Sauce (any flavor)
- 2 tablespoons honey

- 1 3- to 4-pound boneless pork loin roast
- 2 cups water
- 2 cups white or cider vinegar
- 2 yellow onions, roughly chopped

In a small mixing bowl, combine spice rub ingredients and reserve.

Mix Dijon mustard, honey, and Tennessee Gourmet™ sauce. Apply to pork and marinate, covered and refrigerated, 4 to 6 hours or overnight. Remove from refrigerator, liberally apply spice rub incorporating it into the marinade. Let roast come to room temperature, about 1 hour.

Prepare grill for indirect rotisserie cooking. Place pork loin on spit and secure. Cook over drip pan filled with 2 cups water, 2 cups vinegar, and chopped onions 1- to 1½-hours or until an internal temperature of 160° F. (Do not allow drip pan to run dry.) Remove roast from grill and allow to rest 10 minutes. Slice on bias into ¼-inch slices and serve with extra sauce for dipping.