



Ya'll Ready for Some Good Barbecue?

Country Style Boneless Pork Loin

Fire Preparation:

This method is for indirect heat using gas or charcoal. For charcoal grills, push coals onto one side of the grill. I use sweet oak for smoke, but you can use any kind of wood or commercial chips. If you are using chips, soak them in beer and water, or white wine and water for a great flavor

Ingredients:

- 1 large boneless pork loin—they usually come tied with string
- 4 garlic cloves
- Butter – one whole stick
- Olive oil
- **Big Billy Mopping Sauce**—1 cup
- **Big Billy All Purpose “BABO” Rub**
- **Big Billy Barbecue Sauce**



Mopping Sauce Preparation:

Crush or smash several garlic gloves and chop fine

Mix garlic with melted butter and **Big Billy Mopping Sauce** in mixing bowl and set aside

Meat Preparation:

Generously coat loin with **Big Billy All Purpose “BABO” Rub**. Dribble olive oil over the loin before placing on grill.

Now Let's Barbecue:



When the grill is heated and ready, add the wood directly to the flame. Place loin on direct flame to brown for a few minutes on each side. When browned, move loin to the other side of the grill away from direct heat. For gas grills, just turn off the burners under the meat. Cook it low and slow around 225-250 degrees for 2 to 2.5 hrs, depending on the size of the loin. Mop the meat every 15 minutes with the butter, garlic and mopping sauce mixture until the whole bowl is used up. For the last 30 minutes wrap loin in heavy duty tin foil, pour or mop on **Big Billy Original Barbecue Sauce**, close up tight and return to grill. After 30 minutes remove and let sit for 15 minutes before serving. Slice thin and serve on soft hamburger buns. Yum, yum!

Billy

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