



Spit Roasted Pork Loin with Apple Cider "Gravy"

Ingredients:

2 pieces boneless pork loin - 2-3 lbs. each
String for tying

For the rub:

1 TBS Kosher salt
1 TBS granulated garlic
1 tsp ground black pepper
1 TBS finely chopped fresh (or dried) thyme
1 tsp finely chopped fresh (or dried) sage

For the sauce:

1 cup hard apple cider
1 TSP apple Balsamic vinegar 2 TBS sweet butter, cut into ½ inch tabs

Procedure:

1. Mix the garlic, pepper, Kosher salt and herbs together to form a rub.
2. Spread about 1 TBS of the rub evenly on the "meat" side of each loin.
3. Stack the two loins with the fat side out and tie securely.
4. Spread the remaining rub on the outside of the loin and let cure for at least 4 hours or preferable overnight in the refrigerator.
5. Build a hot fireplace fire or prepare your grill rotisserie using the indirect cooking method and drip pan.
6. Secure the pork on the spit per manufacturer's directions and place on the rotisserie unit. Cook, watching carefully, until the inside temperature reads 150°.
7. Remove from the fire, de-spit the roast and let rest for at least 10 minutes.
8. Pour off and reserve most of the fat from the drip pan and then deglaze with the hard cider and cider balsamic. Reduce by ½ and then add the butter, tab by tab while keeping the pan moving. Strain through a fine strainer, correct the seasoning and keep warm.

Untie and carve the roast. Serve with the sauce at table.

Serves 6-8