



**PECAN & WALNUT  
CRUSTED PORK** Serves 6

**5-6 lb. boneless loin of pork**

- 1/4 cup olive oil
- 2 tsp. fresh rosemary leaves, chopped
- 1/4 tsp. thyme
- 1/8 tsp. ground cloves
- 2 tsp. garlic, minced
- 3 Tbs. dark brown sugar, packed
- 1/4 lb. pecan halves, finely chopped
- 1/4 cup walnut halves, finely chopped
- Salt and pepper to taste

Mix rosemary, thyme, garlic, salt, pepper, 1 Tbs. olive oil and the brown sugar in a food processor and pulse until you have a thick paste. Work the paste into the pork loin, covering completely, then wrap with plastic and refrigerate overnight.

Make up salsa blending ingredients well and storing in refrigerator in covered bowl or container.

Mist the pork loin with olive oil from a sprayer, careful to not disturb the

marinating paste and then roll the loin in the chopped pecan-walnut mixture.

Prepare water smoker or barbecue grill for smoke cooking. Place meat, fat side up, on the grill. Cover and smoke cook at a temperature between 200° degrees and 250° degrees, add briquettes, wood, and water as needed. Meat is done when internal temperature reaches 160° -170° degrees, after 3- 6 hours of cooking.

**Let salsa come to room temperature.**

Remove meat to a large platter or cutting board, and let tenderloin rest, covered with foil, for 15 minutes before slicing. Serve salsa on the side.

**Mango Salsa**

- 1 cup fresh mango, chopped
- 1/4 cup finely chopped red bell pepper
- 1 green onion, thinly sliced
- 2 tablespoon lime juice
- 1/2 jalapeño pepper, seeded and minced
- 1 tablespoon chopped fresh cilantro or fresh basil

Place all ingredients in bowl and blend well. Serve salsa at room temperature

