



**Paul's Supermarket**  
*A Fresh Experience!*

## **Smoked Italian-Crusted Pork Loin**

An Italian-style rub of olive oil, garlic, basil, and oregano form a crust on this moist smoked pork loin in the recipe. Serve with a mixture of tender grilled vegetables.

**Prep Time:** 15 mins

**Total Time:** 5 hrs 55 mins **Servings:** Makes 12 servings.

### Ingredients

- 3 to 4 wood chunks (such as oak, hickory, apple, or pecan)
- 4 garlic cloves, finely chopped
- 2 Tbsp. olive oil
- 1 Tbsp. dried basil, crushed
- 1 Tbsp. dried oregano, crushed
- 1 4-lb. boneless pork top loin roast (double loin, tied)
- 1 cup soft Italian bread crumbs
- 1/4 cup grated Parmesan cheese
- Grilled vegetables (optional)
- Fresh oregano (optional)



### Directions

1 At least 1 hour before smoke cooking, soak wood chunks in enough water to cover. For rub, in a small bowl, stir together garlic, olive oil, basil, and oregano. Using your fingers, rub mixture over entire pork loin. Cover and chill roast or at least 2 hours or overnight.

2 In a shallow dish, combine bread crumbs and Parmesan cheese. Roll the pork loin in mixture to coat.

3 Drain wood chunks. In a smoker, arrange preheated coals, the drained wood chunks, and the water pan according to manufacturer's directions. Pour water into water pan. Place meat on grill rack over water pan. Cover and smoke for 3-1/2 to 4 hours or until an instant-read thermometer inserted into the center of the roast registers 155 degrees F. Add additional coals and water as needed.

4 Remove meat from smoker. Cover with foil; let stand for 10 minutes before carving. (The meat's temperature will rise about 5 degrees F during standing time.)

5 If desired, serve with grilled vegetables; garnish with oregano. Makes 12 serving