

Cherry Molasses Glazed Pork Loin

Burt Kemp

1-Pork Loin
Binder, such as mustard
Burt's Cherry Molasses Pork Rub
2-cups Honey
2- tbls Burt's Sweet Honey Seasoning
Cherry juice



Burt Kemp - Chef

Remove the pork loin and rinse in cold water. Pat, it dry with paper towels. We use a container with a lid.

Rub all over with mustard and then generously cover the loin with Burt's Cherry Molasses Pork Rub.

You have 2 options to cook, oven or smoker. We will place the loin in a pan to cook to keep the juices, make a great gravy for the next days breakfast.

Glaze: mix honey in a saucepan, 2- tbls Burt's Sweet Honey Seasoning, and Cherry juice. Keep warm until ready to start basting.

Start checking after 1 hour. When you reach around 140° then start basting on the Glaze. When it reaches 165° the loin is done.

Serves: 8-10

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