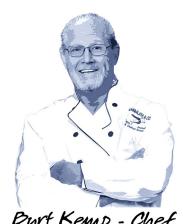
Cherry Molasses Glazed Pork Loin Burt Kemp

1-Pork LoinBinder, such as mustardBurt's Cherry Molasses Pork Rub2-cups Honey2- tbls Burt's Sweet Honey SeasoningCherry juice



out to one

Remove the pork loin and rinse in cold water. Pat it dry with paper towels. 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. Place the loin in a pan to cook to keep the juices, to make a great gravy for the next day's 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 loin reaches 165° it is done.

Serves: 8-10

03/24/25