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Smoking Meat Forums

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## **Smoked Pork Loin with Mahogany Sauce**

A couple of weeks ago I tried my hand at smoking a 9 pound pork loin. Here is what I did.

Cut loin in half so that you have 2 roasts approximately 4 - 4 1/2 pound each.

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Coat each roast with prepared yellow mustard and apply your favorite Pork Rub. Allow roast to sit for 20-30 minutes to allow the mustard/rub to dry. In the meantime fire up the smoker.

Place the roasts in the smoker and smoke for 2 1/2 – 3 hours until meat thermometer reaches 145 degrees F.

In the meantime make the Mahogany Sauce, the ingredients may seem strange but man what a sauce!

### **Mahogany Sauce:**

3 strips bacon, diced

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1/2 cup chopped onion  
3 cloves chopped garlic  
1 cup grape jam  
1 cup catsup  
2 tablespoons apple cider vinegar  
2 tablespoons of your favorite whiskey

Sauté bacon and onion until onion is tender then add garlic and sauté for another minute. Drain bacon drippings from skillet. Add grape jam, catsup, vinegar and whiskey. Simmer for 10 to 15 minutes, stirring occasionally. Makes 2-1/2 cups.

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When the Pork loin reaches 145 degrees F. apply the Mahogany Sauce and smoke for another 30 minutes. Remove roasts from the smoker and allow them to rest for 15-20 minutes. I usually tent the roasts with aluminum foil at this point. Slice roast and serve with remaining Mahogany sauce on the side.

**NOTE:** The original recipe did not have the garlic or the whiskey. Even without these additional ingredients this sauce is still fantastic.

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