

## **SMOKY PAPRIKA & MAPLE BARBECUE PORK LOIN**

*(courtesy of Mary Shivers - Ada, OK)*

1 (3-4 lb.) boneless pork loin roast  
2 tbsp prepared mustard  
1/3 cup McLure's Pure Maple Syrup  
1 tsp sweet smoked paprika  
2 tbsp paprika  
2 tbsp chili powder  
1/2 tsp celery seed  
1 tsp sea salt  
1/2 tsp ground cumin  
1/4 tsp cayenne pepper  
1 tsp coarsely ground black pepper  
1 cup hickory smoke barbecue sauce  
1 tbsp Worcestershire sauce  
1/3 cup McLure's Honey

Spray gas grill grates with non-stick cooking spray. Heat gas or charcoal grill to medium heat. Pat pork dry with paper towels. Butterfly the pork by cutting a lengthwise slit down the center to within 1-inch of bottom. Spread pork flat. Make a similar slit of each half.

In a small bowl, stir together mustard and syrup. Brush cut areas of pork with 3/4 of mixture.

Stir next eight ingredients together in a small bowl. Sprinkle half of mixture onto exposed areas of pork. Roll up from a long side. Tie at 2-inch intervals with kitchen twine. Brush remaining syrup mixture on outside of pork. Sprinkle with remaining rub mixture. Place on grill and cover. Grill pork for 1-1/2 to 1-3/4 hours to desired doneness (internal temperature should be at least 160 degrees.) Meanwhile, stir remaining ingredients together in a small pan. Heat over medium heat until warm. Remove pork from grill. Let rest 10 minutes before slicing. Place a small bowl of sauce in center of platter. Arrange pork slices around sauce.

Serves 6.