

SMOKED BACON AND GARLIC STUFFED PORK LOIN

AN IMPRESSIVE SMOKER RECIPE PACKED WITH LAYERS OF SAVORY, SMOKY FLAVOR. FILLED WITH CRISPY BACON, SHALLOTS, FRESH GARLIC, HERBS, AND BRIGHT CITRUS, THEN ROLLED, TIED, SEASONED, AND SLOWLY SMOKED UNTIL TENDER AND JUICY. THE RESULT IS A CENTERPIECE WORTHY OF A WEEKEND DINNER OR GATHERING WITH FAMILY AND FRIENDS.



				
PREP TIME 45 MIN	COOK TIME 5+ HRS	TOTAL TIME 6 HRS	SERVINGS 8-10	DIFFICULTY INTERMEDIATE

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREPARE THE BACON AND GARLIC FILLING

- CUT THE BACON INTO SMALL PIECES AND PLACE IT IN A MEDIUM SKILLET OVER MEDIUM HEAT.
- AS THE BACON BEGINS TO COOK, ADD THE CHOPPED SHALLOTS AND GARLIC. CONTINUE SAUTÉING UNTIL THEY BEGIN TO SOFTEN.
- ADD THE ROUGHLY CHOPPED FRESH PARSLEY AND SEASON WITH APPLEWOOD SMOKED SEA SALT, FRESHLY GROUND APPLEWOOD SMOKED ESPRESSO PEPPERCORN, HICKORY SMOKED PAPRIKA, OREGANO, AND A SMALL PINCH OF RED PEPPER FLAKES.
- USE THE RED PEPPER FLAKES SPARINGLY—A LITTLE CAN ADD PLEASANT WARMTH WITHOUT OVERPOWERING THE OTHER FLAVORS.

STEP 2: ADD THE CITRUS

- WHILE THE BACON MIXTURE CONTINUES COOKING, ZEST SOME OF THE LEMON AND LIME DIRECTLY INTO THE SKILLET.
- CUT THE LEMON AND LIME AND SQUEEZE SOME OF THE FRESH JUICE INTO THE MIXTURE. THE CITRUS HELPS BRIGHTEN THE RICH FLAVORS OF THE BACON AND GARLIC.
- CONTINUE COOKING UNTIL THE BACON IS COOKED AND THE SHALLOTS AND GARLIC ARE NICELY CARAMELIZED.
- REMOVE THE SKILLET FROM THE HEAT AND ALLOW THE FILLING TO COOL.

STEP 3: BUTTERFLY THE PORK LOIN

- PLACE THE PORK LOIN ON A CLEAN CUTTING BOARD.
- USING A SHARP KNIFE, BEGIN CUTTING LENGTHWISE APPROXIMATELY 1 INCH FROM THE EDGE AND ABOUT ½ INCH DEEP.
- CONTINUE SLICING CAREFULLY THROUGH THE PORK LOIN WHILE GRADUALLY UNROLLING THE MEAT AS YOU CUT. TRY TO MAINTAIN AN EVEN THICKNESS OF APPROXIMATELY ½ INCH UNTIL THE PORK LOIN CAN BE OPENED AND LAID RELATIVELY FLAT.

INGREDIENTS

FOR THE PORK LOIN

- 1 (5-POUND) PORK LOIN
- APPLEWOOD SMOKED SEA SALT, TO TASTE
- FRESHLY GROUND APPLEWOOD SMOKED ESPRESSO PEPPERCORN, TO TASTE
- HICKORY SMOKED PAPRIKA, TO TASTE
- BUTCHER'S TWINE
- BUTCHER PAPER OR ALUMINUM FOIL

FOR THE BACON AND GARLIC FILLING

- 10 SLICES BACON, CHOPPED
- 2 SHALLOTS, FINELY CHOPPED
- 5 CLOVES GARLIC, MINCED
- FRESH PARSLEY, ROUGHLY CHOPPED
- OREGANO, TO TASTE
- 1 LEMON
- 1 LIME
- PINCH OF RED PEPPER FLAKES
- APPLEWOOD SMOKED SEA SALT, TO TASTE
- FRESHLY GROUND APPLEWOOD SMOKED ESPRESSO PEPPERCORN, TO TASTE
- HICKORY SMOKED PAPRIKA, TO TASTE



SMOKED BACON AND GARLIC STUFFED PORK LOIN CONT'D

STEP 3: CONT'D

- TAKE YOUR TIME DURING THIS STEP. THE GOAL IS TO CREATE A LARGE, FLAT SURFACE FOR THE BACON AND GARLIC FILLING WITHOUT CUTTING COMPLETELY THROUGH THE MEAT.

STEP 4: SEASON AND STUFF THE PORK LOIN

- LIGHTLY SEASON THE INSIDE OF THE BUTTERFLIED PORK LOIN WITH APPLEWOOD SMOKED SEA SALT, APPLEWOOD SMOKED ESPRESSO PEPPERCORN, AND HICKORY SMOKED PAPRIKA.
- SPOON THE COOLED BACON AND GARLIC MIXTURE EVENLY ACROSS THE PORK, SPREADING THE FILLING FROM END TO END.

STEP 5: ROLL AND TIE

- STARTING AT ONE END, CAREFULLY ROLL THE PORK LOIN BACK INTO A LOG SHAPE, KEEPING AS MUCH OF THE FILLING INSIDE AS POSSIBLE.
- SECURE THE PORK LOIN TIGHTLY WITH BUTCHER'S TWINE AT SEVERAL POINTS ALONG ITS LENGTH. THIS HELPS THE PORK MAINTAIN ITS SHAPE AND PREVENTS THE FILLING FROM FALLING OUT DURING SMOKING.

STEP 6: SEASON THE OUTSIDE

- PLACE THE ROLLED PORK LOIN FAT-SIDE UP.
- SEASON THE EXTERIOR WITH APPLEWOOD SMOKED SEA SALT, FRESHLY GROUND APPLEWOOD SMOKED ESPRESSO PEPPERCORN, AND HICKORY SMOKED PAPRIKA.
- AT THIS POINT, YOU CAN SMOKE THE PORK LOIN THE SAME DAY OR REFRIGERATE IT OVERNIGHT AND SMOKE IT THE FOLLOWING DAY.

STEP 7: SMOKE THE STUFFED PORK LOIN

- PREHEAT YOUR SMOKER TO 225°F.
- PLACE THE STUFFED PORK LOIN ON THE SMOKER AND COOK UNTIL THE THICKEST PART OF THE PORK REACHES A SAFE INTERNAL TEMPERATURE OF 145°F, CHECKING THE MEAT ITSELF RATHER THAN THE CENTER OF THE STUFFING.
- FOR A 5-POUND STUFFED PORK LOIN, PLAN FOR SEVERAL HOURS OF COOKING, BUT ALWAYS COOK ACCORDING TO INTERNAL TEMPERATURE RATHER THAN TIME ALONE.
- APPLEWOOD IS AN EXCELLENT WOOD CHOICE FOR THIS RECIPE BECAUSE ITS Milder SMOKE PAIRS NATURALLY WITH PORK, BACON, AND THE APPLEWOOD SMOKED SEA SALT.

STEP 8: WRAP IF DESIRED

- IF THE EXTERIOR HAS DEVELOPED ENOUGH SMOKE AND COLOR BEFORE THE PORK REACHES ITS FINISHED TEMPERATURE, WRAP THE LOIN IN BUTCHER PAPER OR ALUMINUM FOIL AND RETURN IT TO THE SMOKER.
- CONTINUE COOKING UNTIL THE PORK REACHES 145°F INTERNALLY.

STEP 9: REST AND SLICE

- REMOVE THE FINISHED PORK LOIN FROM THE SMOKER AND ALLOW IT TO REST FOR AT LEAST 15-20 MINUTES BEFORE SLICING.
- REMOVE THE BUTCHER'S TWINE AND CUT THE PORK LOIN INTO APPROXIMATELY 1-INCH-THICK SLICES.
- SERVE WARM AND ENJOY.

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED ESPRESSO PEPPERCORN
- HICKORY SMOKED PAPRIKA
- MAPLE SMOKED LIME PEPPERCORN

WHAT TO SERVE WITH

- COWBOY POTATOES
- ROASTED PARMESAN ASPARAGUS

🔥 SMOKEHOUSE KITCHEN TIPS:

- DON'T OVERFILL THE PORK. SPREAD THE BACON MIXTURE EVENLY, BUT LEAVE A LITTLE ROOM AROUND THE EDGES. THIS MAKES THE PORK EASIER TO ROLL AND HELPS PREVENT THE FILLING FROM ESCAPING.
- TIE IT SECURELY. BUTCHER'S TWINE HELPS MAINTAIN THE SPIRAL SHAPE AND KEEPS EVERYTHING TOGETHER WHILE THE PORK COOKS.
- COOK BY TEMPERATURE—NOT THE CLOCK. THE ORIGINAL RECIPE ESTIMATES APPROXIMATELY ONE HOUR PER POUND, BUT EVERY SMOKER AND PORK LOIN WILL COOK DIFFERENTLY. USE A RELIABLE MEAT THERMOMETER AND COOK THE PORK UNTIL THE MEAT REACHES 145°F.