



GLAZED PORK LOIN

3-4 Lbs. (1.360 - 1.814 kg) pork loin

¼ cup **Smoky Chipotle Honey Mustard**

¼ cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**

2 tsp. **Sunset Seasoned Salt**

1 Tbsp. **Smoky Pecan Rub & Seasoning**

Freshly ground black pepper

2 Tbsp. olive oil

Season pork loin with **Sunset Seasoned Salt** and **Smoky Pecan Rub & Seasoning**. Heat olive oil in a large frying pan. Sear pork loin on all sides and place in a baking pan. Combine **Sunset Gourmet's Smoky Sweet Grilling Sauce** with **Smoky Chipotle Honey Mustard**. Brush mixture on all sides of the seared pork loin. Bake at 350°F for 1 hour or until pork is cooked. Brush with the sauce several times during baking. This is also excellent cooked on the BBQ.



- Smoky Chipotle Honey Mustard
- Sunset Gourmet's Smoky Sweet Grilling Sauce

- Sunset Seasoned Salt
- Smoky Pecan Rub & Seasoning