



4 Legs Up Pork Loin

Get a nice pork loin from the grocery store.

Trim off fat and silver Skin

Season with Chicken Dust, and pork dust.

Rest for 1-2 hours or overnight.

Cook at 250 degrees for 3-4 hours,

or you can go up to

350 degrees for 1.5 hours.

Insert Meat Thermometer.

Cook to no more than 140 degrees internal temperature.

Rest in foil for 30 minutes before cutting.