
Coffee Rub Pork Loin

Total time: 1 hr 30 min Yield: 4 Servings

Ingredients

2 1/2 lb pork loin
1 Tbsp freeze dried instant coffee
1 tsp chili powder
1 tsp cumin
1 tsp granulated garlic
1 tsp Chinese 5 spice blend
1 tsp black pepper
2 tsp Hawaiian salt
1 tsp sugar

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Instructions

Remove pork from bag and rinse under cold water. Take a cooking sheet and cover with heavy duty tin foil. To make the rub, mix all the dry ingredients in a plastic bag. Place pork on top of cooking sheet, and generously coat with the rub on both sides. Use your hands to make sure it is rubbed into the meat well. Cover with plastic wrap and let marinate in the refrigerator for one hour. Preheat the grill on high and grill pork for 10 to 12 minutes on each side. When pork is done cooking let it rest for about 10 minutes before slicing. Enjoy with vegetables, roasted potatoes, rice or quinoa for dinner.

Recipe brought to you by:

Chef Ryan Covert

Source:

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