

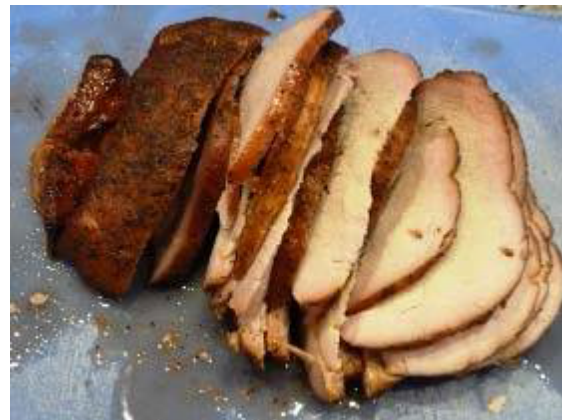


ROASTED PORK SIRLOIN TIP ROAST



Rub/Season a 2½ to 3 pounds Pork Sirloin Tip Roast with Extra Virgin Olive Oil and your favorite Pork Roast Seasoning. Inject the roast with Apple Juice (optional). If needed, use Silicone food safe cooking bands to bind the roast. Wrap tightly with plastic and refrigerate overnight. Remove the Sirloin Tip Roast 30 minutes before cooking to allow the meat to begin coming up to room temperature.

Preheat your Wood Pellet Grill to 350°F with Gourmet BBQ Smoked Hickory, Northwest Apple or Mountain Maple pellets. For planning purposes, a 2½ to 3 lb Sirloin Tip at 350°F will take approximately 1 to 1½ hours to reach an internal temperature (IT) of 150°F. Roast the Sirloin Tip Roast at 350°F until the IT reaches 150°F (USDA revised pork temperature ... 145°F as measured with a food thermometer placed in the thickest part of the meat). Allow the Sirloin Tip to rest under a foil tent for 20 minutes before carving. Carve the Pork Sirloin Tip Roast against the grain of the pork.



Recipe Compliments of Smokin' Pete (www.smokinpetebbg.com)