

Brined, Grilled Pork Loin with Kale Pesto

Ingredients

1 2lb Pork Loin

Brine

1 cup salt (kosher or sea)
1/2 cup brown sugar
1/2 cup molasses
3 Tablespoons Dijon mustard
1 teaspoon red pepper flakes
1/2 teaspoon whole cloves
1/2 cup fresh thyme leaves, stems removed, chopped
1/4 cup garlic cloves, smashed
2 Tablespoons fresh ginger, smashed
2 quarts water

Preparation

The evening before (18 hours before grilling):

Add all brine ingredients into a stock pot and bring to a boil. Allow to completely cool. Add the pork loin and brine for 12 hours. Remove the Pork from the brine and all the pork to dry in the fridge for six hours. (this is an important step when grilling to smoke the loin as it cooks)

Prepare and then light your grill. Bring the temperature up to 325 degrees. (if using a gas grill or briquette style charcoal you will want to soak some wood chips and spread out on your coals once at temp to create a good smoke).

Grill the pork, turning to sear all sides for about 1 hour or until internal temperature reads 145-150 degrees.

Let the pork rest for 10 minutes before carving.



Kale Pesto with Toasted Walnuts

Ingredients

2 cups packed torn kale leaves, stems removed
1 cup packed fresh basil leaves
1 teaspoon sea salt
1/4 cup extra virgin olive oil
1/4 cup toasted walnuts
4 cloves garlic, chopped
1/2 cup grated Parmesan cheese

Preparation

In a food processor, combine the kale leaves, basil leaves, and salt. Pulse 10 to 12 times, until the kale leaves are finely chopped. With the motor running, drizzle in the olive oil. Scrape down the sides of the processor. Add the walnuts and garlic and process again, then add the cheese and pulse to combine. Top your pork loin with a generous dollop.

