



# CHRISTOPHER CREEK

*Spice Company*

## Mid-Week Meals

### BBQ Pork Wrapped Pork

Serves 4 – 8



3 – 6 pound Pork Roast  
1 pound Bacon  
1 tablespoon Canola Oil  
1 bottle BBQ Sauce



Remove the roast from the refrigerator, coat with the oil and liberally season with Pork Rub...using up to 4 tablespoons. Cover the roast with plastic wrap and leave at room temperature for 1 hour for a small roast and up to 2 hours for a larger roast.

Prepare grill for indirect medium cooking, which is when the heat source is on both sides of the cooking area and not directly under where the roast will cook.

Remove plastic from the pork and wrap the top of the roast with the bacon. Turkey bacon also works.

Place roast on the grill bacon side up over indirect medium heat and cook with the grill lid on until the internal temperature reaches 165 degrees...3-6 hours depending on the roast size.

Let the roast rest for at least 30 minutes before carving, chopping or pulling. Do not forget to carve, chop or pull the bacon and mix with the pork before serving!

Splash or soak the pork with BBQ sauce and serve with your favorite sides...Enjoy!

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