

# Firecracker BBQ Pork

Recipe and Photo from [biggreenegg.com](http://biggreenegg.com). Recipe adapted from the National Pork Board. For more information, visit [porkbeinspired.com](http://porkbeinspired.com).

## Instructions:

Set EGG for indirect cooking (with convEGGtor) at 400°F/204°C.

Season roast with salt and pepper and place on EGG. Stir together the remaining ingredients and baste every 8-10 minutes with mixture, until roast is done about 30-40 minutes (20 minutes per pound), until internal temperature of roast is 145°F/63°C.

Remove roast from the EGG; let rest about 10 minutes before slicing to serve. Discard any leftover basting mixture.

Serves 4-6, with leftovers.

## Ingredients:

- 2 pound pork loin roast, boneless
- 3/4 cup barbecue sauce
- 1/3 cup orange marmalade
- 1/2 teaspoon hot pepper sauce
- 1 teaspoon horseradish, freshly grated (optional)

