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Blackberry BBQ Spice Rubbed Pork Loin

Yield: 6 servings

Time: 40 minutes

For the Blackberry BBQ Sauce:

1 white onion, diced finely
3 garlic cloves, minced
1 tbsp. extra virgin olive oil
6 oz. tomato paste
2 cups fresh blackberries
¼ cup apple cider vinegar
½ cup brown sugar
3 tbsp. soy sauce
2 tbsp. coarse ground mustard
1/3 cup BBQ sauce (I like using the smoky kind)

For the Spice Rubbed Pork:

¾ tsp. salt
½ tsp. pepper
2 tbsp. brown sugar
1 tbsp. smoked paprika
1 tsp. cumin
1 tsp. oregano
¾ tsp. cinnamon
1 tbsp. chili powder
1 tsp. chipotle chili pepper
½ tsp. ground cayenne pepper
3 lb. pork loin



1. Sauté the onions and garlic in the olive oil over medium heat until softened, about 5-7 minutes. Stir in the tomato paste and cook for another 2 minutes, stirring often. Turn the heat off and set aside.
2. In a saucepan, combine the blackberries, vinegar, brown sugar, and soy sauce. Cook over medium heat until the blackberries begin to burst, about 5 minutes. Stir in the mustard and BBQ sauce. Cook for another 5 minutes. Gently mash the mixture using a potato masher. Stir in the onions and garlic. Set aside to serve with the grilled pork.
3. Prepare the spice rub by mixing together the salt, pepper, brown sugar, smoked paprika, cumin, oregano, cinnamon, chili powder, chipotle chili powder, and cayenne. Massage the spice mixture into the surface of the pork loin. Place on the grill and cook for five minutes over medium heat. Rotate the pork loin a quarter turn and cook for another five minutes. Repeat with remaining two sides, to cook for roughly a total of 20-25 minutes. The pork is done when a meat thermometer placed into the center of the loin registers 150°F.
4. Serve with the prepared Blackberry BBQ sauce.

Note: The Blackberry BBQ sauce can be made up to three days in advance and stored in the refrigerator. You may also marinate the pork in the sauce if desired.

