



serving size: 6–8 | **prep time:** 10–15 minutes | **cook time:** 2 hours | **cut:** rack of pork (or bone-in pork tenderloin) | **method:** smoking

blackberry glazed rack of pork

Blackberry and barbecue flavors create a must-have glaze that you'll want to smother on everything.

INGREDIENTS:

1 rack *Chairman's Reserve*® rack of pork
(or, bone-in pork tenderloin)
½ jar blackberry preserves
1 bottle Granny's BBQ Sauce
4 to 6 tablespoons Big Poppa's Sweet Money
Championship Rub

DIRECTIONS:

1. Preheat grill, smoker or oven to 275°F.
2. Trim excess as needed — liberally season rack with Big Poppa's Sweet Money rub (or to taste).
3. Let seasoning "sweat" or "melt" into meat, about 5 to 10 minutes.
4. Put rack of pork onto the smoker, after 1 ½ hours, check the internal temp. You will be glazing at 135°F internal and pulling at an internal temp of 140°F–145°F.
5. While meat is cooking, combine bottle of Granny's sauce and ½ jar of blackberry preserves into a small saucepan.
6. Mix the sauce ingredients together over medium/high until the sauce starts to bubble. Reduce heat and simmer for a few minutes. Season with Sweet Money (to taste). Stir to avoid burning.
7. Set sauce aside (will use for basting on smoker/plating later).
8. Once the meat is at 135°F internal temp, baste all sides of meat with sauce and let it "set" on the smoker for 5 to 10 minutes, or internal temp is 140°F–145°F (or desired doneness).
9. Pull meat from smoker, rest for 5 to 10 minutes.
10. Glaze with more sauce (to taste), rest 10 minutes, slice and serve!

PRO TIP:

- By resting your meat for 5 to 10 minutes before slicing, your meat will be much juicier; therefore, it will also be more flavorful!

servings: ½ | **calories:** 610 | **total fat:** 28g | **sodium:** 770mg | **total carbohydrate:** 25g | **protein:** 59g