

## **Sarah's Marvelous Mississippi Masterpiece (Pork Loin)**

### Mississippi Rub

2 tablespoons course ground salt  
1 tablespoon light brown cane sugar  
1 teaspoon lemon pepper  
1 teaspoon fine ground black pepper  
1 teaspoon cayenne  
1 teaspoon chili powder  
1 teaspoon dry mustard  
1 teaspoon garlic powder  
½ teaspoon ground cinnamon

1 (3 to 4 pound) boneless pork loin  
½ cup yellow mustard

### Instructions:

To make the rub, combine the salt, lemon pepper, cayenne, chili powder, dry mustard, garlic and cinnamon in a bowl and mix well. Store mixture in an airtight container in a cool dark place. Rub or paint the pork loin with yellow mustard all over using a pastry brush. Season all over with rub. Place in your smoker or oven for 3 to 5 hours or until the internal temperature is 145 to 160 degrees F. Baste the loin every hour with apple juice. In the last 30-45 minutes glaze with barbeque sauce if desired. (I recommend Sweet Baby Ray's Barbeque sauce for dipping)

Sarah Gardner

Rusk County

Senior - Main Dish