

# Grilled BBQ Pork Loin

**Yield:** 8 Servings 3oz. Each    **Author:** Lauren

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Prep time: 5 M    Cook time: 55 M    Total time: 60 M

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Porkloin seasoned and grilled with BBQ sauce

## INGREDIENTS:

- 1.5Lb Pork Loin
- 2 Tbsp Garlic Powder
- 2 Tbsp Onion Powder
- Salt and Pepper to Taste
- 1/4 cup BBQ Sauce

## INSTRUCTIONS:

1. Fire up the grill with the two side burners, or two split piles of charcoal and heat the grill to 400 Degrees
2. Season each side of the loin with salt, pepper, and 1 Tbsp of Garlic Powder and Onion Powder
3. Place the porkloin on the grill in the center between burners/piles and cook for 15 minutes on each side
4. Brush the porkloin with BBQ sauce and cook until internal temp reaches 145 degrees
5. Remove from the grill and let rest for 10 minutes
6. Slice and Serve each 3oz piece and add additional BBQ sauce as desired and Enjoy!