

Stuffed Pork Loin

Ingredients:

- 4 to 5 lbs. boneless pork loin
- 1 link of polish or smoked sausage
- 1 T. Cookies Flavor Enhancer
- 1 c. Cookies Tangy Mustard BBQ Sauce

Directions:

Run a knife through the center of the pork loin creating a hole. Prick the sausage with a fork several places. Insert the sausage in the center of the loin where you previously ran the knife through. Sprinkle Cookies Flavor Enhancer on the pork loin. Put loin on the grill at a medium temperature of approximately 325 degrees. Cook until internal temperature reaches 150 degrees. When pork loin reaches 150 degrees, glaze with the Cookies Tangy Mustard BBQ Sauce. Return to grill for approximately 10 minutes or until internal temperature is 155 degrees. Remove from grill and let stand for 5 to 10 minutes. The temperature will rise 5 to 10 degrees in that period of time. Slice and serve with Cookies Tangy Mustard BBQ Sauce.