

Cured Pork Loin

Disney's Animal Kingdom Lodge

Boma

Ingredients

- 3 1/3 pounds pork loin
- 1/4 pound kosher salt
- 1/4 pound sugar
- 1/2 pound brown sugar
- 2 T. minced herb (thyme or rosemary), chopped fine
- 2 T. ginger, fresh and chopped
- 2 T. cinnamon
- ground black pepper to taste

Plus It: 1/2 cup Port Orleans Pork Rub (depending on size of pork loin)

Directions

1. In a small bowl, mix all the ingredients except the pork.
2. Rub the mixture into the pork and let marinate overnight.
3. Cook in the oven at 350°F for one hour or until done.



PORT ORLEANS PORK RUB

4 oz **DRY RUB**

This ancho chili rub is rich, complex, a bit spicy and absolutely delicious. Your pork, beef, chicken, prime rib or other meats would be delicious on their own but by adding our down south rub seasoning you will spice it up a notch and add an amazing, rich flavor.

(Ancho Chili, Brown Sugar, Garlic, Salt, Spices, Paprika)

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