



Cedar Pork Roast with a Maple Mustard Glaze

This incredible pork roast on the plank has a unique smoky-apple flavor. Large roasts can take up to 1-1.5 hours on the grill and you will need to watch the grill and monitor the temp so that the plank is just smoldering and does not flare up on the edges. Use a little water to douse the flames if they do flare up. Use a meat thermometer and serve when the temp reaches 160 F.- let stand for 10-15 minutes then carve and serve.



Number of Servings: 6-8

Ingredients:

1 Tasty Timber Grilling Plank

- 1 4-7 lbs. pork roast (tied)
- 1 Quart of apple cider (or juice)
- 2 Cinnamon Sticks (crushed)
- 3 whole cloves
- Salt and pepper

Basting Glaze

- Olive Oil
- 2 cloves of crushed garlic
- 2 tbsp. fresh tarragon
- 1/4 C Maple syrup
- 2 tbsp. of whole grain Dijon mustard



Instructions: Soak plank for 1-2 hours in a mixture of apple cider, 2 crumbled cinnamon sticks and a few whole cloves. Rub a little salt & pepper on the pork. **Basting Glaze:** Mix together 2 cloves of crushed garlic, 2 tbsp. of fresh tarragon, 1/4 C maple syrup and 2 tbsp. of whole grain Dijon mustard. Brush a little olive oil on the smooth side of the Tasty Timber Grilling Plank, place the pork on the plank, place the plank on the pre-heated grill (high temp), cook for 15 min. turn pork over - then cook for another 15 min. After a total of 30 min, lower grill temp to medium heat and begin basting with the Basting Glaze. Use a spray bottle of water to extinguish any flames on the plank during cooking. Cook pork until done with an internal temp of 160F (use a meat thermometer to be sure). Place assorted veggies on the other pre-soaked plank on the grill or on the plank with the pork for the last 20-30 min. or so and enjoy!