

LATIN BBQ RUB

Add zest with this seasoning blend featuring sea salt, garlic, onion, brown sugar and black pepper. This flavorful combination boasts herbal hints and smoke notes with moderate heat. Use as a topical seasoning or as a base for marinades to add flavor to meats, poultry, oven-roasted potatoes and beans — or toss with roasted vegetables.

Sales Code : 6374 • Pack Sizes: 24 oz. Food Service and 25# Box



SMOKY PORK LOIN WITH GRILLED PINEAPPLE AND JALAPENO SALSA

PORK LOIN

- 1 Tsp. *Baron Spices Latin BBQ Rub*
(+ more for pork loin)
- 3+ lbs. *pork loin* (blade end preferred
for maximum fat/marbling)
- 8 oz. *pineapple juice*
- 2 oz. *honey*
- 1 *pineapple*
- Rub 3 lbs. pork loin with Baron Spices Latin BBQ Rub liberally and set aside for 2-4 hours.
- Mix pineapple juice with honey and Baron Spices Latin BBQ Rub.
- Using indirect heat, grill the pork loin basting several times with the pineapple juice and honey mixture.
- Remove the pork from the grill, wrap in foil to rest, baste with any remaining liquid before closing foil packet.
- While the pork loin rests, grill 1-inch thick slices of pineapple till cooked through (with a nice color).
- Serve 4 oz. sliced pork loin with grilled pineapple and jalapeno salsa.

JALAPENO SALSA

- 1 *ripe avocado*
- 4 to 6 *jalapenos* (seeds removed
or left in to achieve desired heat)
- 1 *lime*
- 1 Tsp. *white vinegar*
- 1 bch. *Cilantro*
- 1 *clove garlic*
- ¼ *white onion*
- Combine all ingredients in blender. Blend until very smooth.

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Watch our
YouTube video
to see how to
prepare this
flavorful dish.