

Firecracker Rubbed Pork Loin

- 1 tbsp. fresh sage leaves, finely chopped
- 2 tsp. garlic powder
- 2 tsp. onion powder
- 2 tsp. salt
- 2 tsp. ground black pepper
- 2 tsp. dry mustard
- 2 tsp. paprika
- 1/2 tsp. ground red pepper
- 1 (4 to 5 lb) boneless pork loin, not rolled or tied

Mix herbs and spices in small bowl; rub over all surfaces of pork. Wrap in plastic wrap and refrigerate overnight (can be stored up to 2 days).

Prepare grill with a banked medium-hot fire. Unwrap pork and place over indirect heat. Grill for 1 to 1-1/2 hours or until thermometer registers 150F to 155F. Remove from grill; let rest 10 minutes before slicing.

Serves 8 to 12