

# Rotisserie Smoked Rack of Pork with Caribbean Jerk Mojo

Recipe by Chef Ben Lierman

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1 rack of pork, 9-11 pounds, trimmed, "Sprite Brined"  
kosher salt and pepper, to taste  
1 T vegetable oil

## For the Mojo:

10 jalapeno peppers, stems removed  
1 bunch cilantro, large, washed  
12 garlic cloves  
2 T freshly ground black pepper, coarse  
1 1/2 cups key lime juice, Nellie and Joe's bottled juice is outstanding.  
1/2 cup orange juice, freshly squeezed  
1/2 cup grapefruit juice, freshly squeezed  
2 tsp freshly ground allspice  
kosher salt, to taste

## Sprite Brine

2 cans Sprite  
1/4 cup kosher salt  
6 cloves garlic, smashed  
3 T chopped rosemary  
1 T fresh ground black pepper  
4 cups ice cubes

**Make the brine:** In a sauce pan over medium high heat dissolve the salt in one can of sprite. While the sprite and salt are heating add the smashed garlic, rosemary, and pepper. When the salt has fully dissolved into the liquid remove the mixture from the heat and add the remaining can of sprite and the ice. Allow the mixture to cool to below 41 degrees F. before brining the pork.

Place the pork into a ziplock bag or a container large enough to hold the pork. A cooler with a kitchen trash bag works well if you are doing an entire loin. Pour the brine over the pork and remove as much air as possible so the brine makes full contact with the meat. Allow to brine over night (up to 24 hours) in your refrigerator on in the cooler topped with ice to maintain proper temperature.

**Make the mojo:** Combine the jalapenos, cilantro, and garlic in the bowl of a food processor. Pulse several times to rough-chop. Add the remaining ingredients and pulse a few more times until thoroughly combined, but slightly chunky.

Remove the pork roast from the sprite brine, rinse and pat dry. Season thoroughly with salt and pepper, and rub with the canola oil. Thread the roast onto your rotisserie as specified by the manufacturer, tightening the meat with the supplied clamps. Preheat your rotisserie burner to medium-low, and fit the roast in place. With a barbecue brush, liberally apply the Mojo Sauce to the roast starting after the first 10 minutes of cooking, and every 10 minutes thereafter. Cook to an internal temperature of 150 degrees (approximately one hour), adjusting heat as necessary to achieve a crispy exterior. If no rotisserie is available, set up your grill for indirect cooking. Preheat the grill to approximately 350 degrees (medium). Place the roast over a drip pan on the cooler side of the grill and roast, basting every 10 minutes with the mojo. Rotate the roast as necessary to promote even browning. Finish as stated above.

When done, remove the roast from the rotisserie, and allow to rest, loosely covered in foil for 30 minutes. To carve: You may remove the rib bones from the roast and slice thinly, or simply cut between the bones for thick meaty chops.