

Bacon Wrapped Maple Glazed Pork Loin

Ingredients:

1 whole boneless pork loin 4-6 lbs.
½ cup brown sugar
½ cup granulated maple sugar
2 Tablespoons spicy brown mustard
1 Tablespoon soy sauce
1 Tablespoon Worcestershire sauce
¼ cup maple syrup
1 ½- 2 pounds bacon slices
salt, pepper, garlic powder to taste

Mix ½ cup brown sugar and ½ cup maple sugar, 2 Tablespoon spicy mustard, 1 Tablespoon soy sauce, 1 Tablespoon Worcestershire sauce, ¼ cup maple syrup. Remove the layer of fat on the top of the pork with a sharp knife. Sprinkle with salt, pepper and garlic powder.

Wrap the pork with bacon slices covering it all. Drizzle the top with glaze. Cover with foil and bake for 1 hour at 375 degrees. Remove foil and with a spoon reglaze the top with the pan drippings. Recover and cook 30 minutes more. Uncover and reglaze with the pan juices. Cook uncover until bacon is brown and crispy.....about 20 minutes more. Make sure internal cooking temperature is at least 145 degrees. Remove from oven and let rest 5-10 minutes before slicing.