



BBQ PORK ROAST WITH SEASONED CRUST
(Pepper Blend & Gourmet Seasoning)

- 4 garlic cloves, minced
- 1 tablespoon olive oil
- 1 teaspoon Cattle Boyz Pepper Blend Seasoning
- 2 ½ teaspoons Cattle Boyz Gourmet Seasoning
- 2 ½ - 3 pounds boneless pork leg roast

Combine first 4 ingredients in a small bowl to make a paste. Coat roast with seasoning mixture. Preheat barbecue to high. Place roast on greased grill over drip pan. Close lid. Cook, using indirect heat method, for 30 minutes. Turn roast. Reduce heat to medium. Close lid. Cook for 70 minutes, checking internal temperature with meat thermometer at 40 minutes. Final temperature should be 160 °F (75 °C). Serves 8