

BBQ Pork in a Salt Crust

Category: Pork

Servings: 8

Rating: 10

Source: DJ

Description:

Ingredients:

pork boneless roast, at least 3" thick
vegetable oil
yellow mustard
salt

Instructions:

Rub the roast with salad oil and let stand for 2 hours. Start the BBQ with plenty of coals. Blot off the oil. Cover one side and edges with mustard until you can't see the meat. Cover with salt until you can't see the mustard. When the coals are white, place the meat salt side down directly on the coals. Complete the mustard/salt covering on the bare side of the roast as the meat is cooking. After 20m, turn the roast for another 20m. Remove from coals, clean away the crust, carve, and serve. Have enough coals to do both sides on new coals.