Rotisserie Pork Loin

whole pork loin
salt and pepper

Rinse and dry the pork loin. Don't worry about trimming off any fat on the outside, it will all cook off.

Run the rod for your rotisserie lengthwise through the center of the loin. If you have a digital thermometer with a remote probe, insert it into the thickest part, at an angle so the back of the probe is right alongside the meat. Run the wire through the bracket for the rod before putting the bracket on the rod. Attach the thermometer to the handle of the rod outside the grill.

Place on the grill with the flame set as low as it will go without going out. As the meat makes its first rotation, coat it liberally with salt and pepper.

Cook until the thermometer reads 140°. Remove from the grill and let it rest for 10-15 minutes before carving.