Smoked Pork Loin

1/2 cup brown sugar

1/4 cup kosher salt

3-4 pound boneless pork loin roast, trimmed

2 cups apple wood chips

Chutney

3/4 cup dry white wine

1/2 cup dried apricots, diced

1/2 cup dried cherries

1/4 cup white wine vinegar

3 Tablespoons water

3 Tablespoons brown sugar

2 Tablespoons fresh grated ginger

1 Tablespoon butter

1 Tablespoon Dijon mustard

1 1/2 teaspoons dry mustard

Kosher salt

Combine sugar and salt in a small bowl.

Rub over roast.

Wrap in plastic wrap and refrigerate 6-24 hours.

15 minutes before grilling, soak wood chips in water.

Unwrap roast and pat dry. Place pork on a hot grill along with a pan of water (for steam). Cook until internal temperature reaches 140 degrees. (1 1/2 - 2 hours)

For chutney, combine wine, apricots, cherries, vinegar, water, sugar and ginger.

Bring to a simmer. Cover and cook 10 minutes.

Add butter, Dijon and dry mustard and continue to cook until thickened. (4-6 minutes)

Remove from heat. Season with salt. Transfer to a bowl to cool to room temperature.

Transfer roast to cutting board and tent with foil. Let stand 30 minutes. Slice roast.

Serve with chutney on the side...or on top.