

# Bone on pork loin, studded with garlic and William J. Walter chorizo

Recipe for 4 persons

## Description

A bone on pork loin, studded with garlic and chorizo before being cooked with indirect heat on the barbecue.

## Note

The chorizo can be replaced with whatever charcuterie you like.

## Ingredients

### Pork

- 1 Unit(s) Pork rack (4 chops)
- 0.50 Unit(s) Spanish chorizo
- 3 Clove(s) Garlic
- 2 Sprig(s) Thyme
  
- Salt and pepper

## Preparation

- Preparation time **75 mins**
- Preheat your **barbecue** at **425 F°**

### Preparation

Cut the chorizo into small sticks. Peel the garlic and cut into 6 lengthwise. Pluck and mince the thyme.

### Cooking the pork

With the help of a paring knife, make small incisions in the flesh of the pork loin. Stuff the incisions with the garlic and chorizo. Rub the exterior of the pork with salt, pepper and then minced thyme.

Place on a grill with indirect heat. Once the meat reaches 55°C, set it to rest under aluminum foil until ready to serve.

**Bon appétit!**