

## Grilled San Antonio Leg of Pork - recipe from [TheOtherWhiteMeat.com](http://TheOtherWhiteMeat.com)

Times: 10 minutes prep, 90 minutes cook

### Ingredients:

3 1/2 to 4 pounds leg of pork, fresh

salt, to taste

black pepper, to taste

1/2 cup smoky barbecue sauce

1/2 cup grape jelly

2 teaspoons chili powder

### Cooking Directions:

Prepare medium-hot banked fire in kettle-style grill. Season pork roast with salt and pepper. Grill over indirect heat, not directly over fire, in covered grill for 1 1/2 hours (about 20 minutes per pound).



Meanwhile, stir together barbecue sauce, jelly and chili powder. The last 30 minutes, start basting with sauce mixture every 5-10 minutes until internal temperature on a thermometer reads 150 degrees F. Remove roast from heat; let rest until temperature reaches 160 degrees F, about 10 minutes before slicing to serve.

Serves 8-12

Nutrition:

Calories: 328 calories

Protein: 38 grams

Fat: 13 grams

Sodium: 248 milligrams

Cholesterol: 110 milligrams

Saturated Fat: 4 grams



Carbohydrates: 14 grams

Fiber: 0 grams

