

Grilled Honey-Soy Pork Blade Steak

Ingredients:

Marinade

2 cloves garlic, minced
½ medium onion, chopped
2 T lemon juice
2 T soy sauce
2 T honey

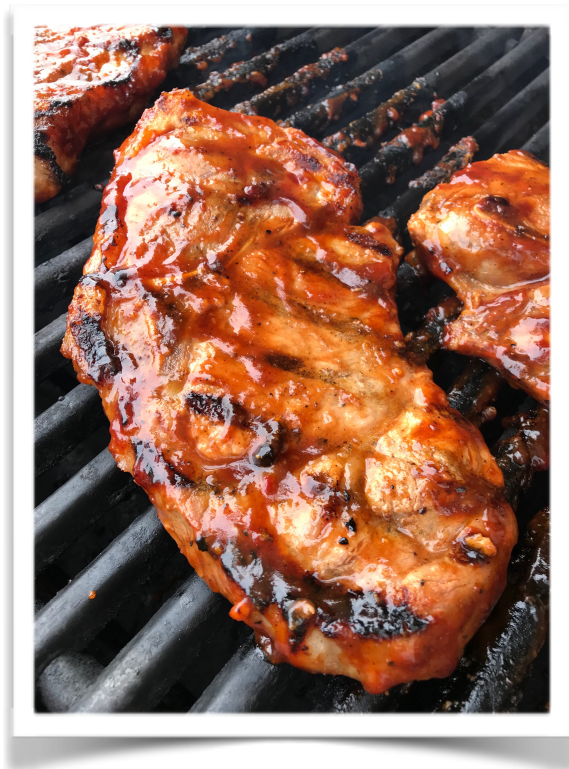
2 Pork Blade Steaks (approx 1" thick)

**adjust the marinade as needed based on the number of steaks you have.*

Directions:

Combine all marinade ingredients and stir well. Place the blade steak into a large ziplock bag and pour marinade into bag. Refrigerate 4 to 24 hours - turning bag occasionally.

When ready to BBQ, remove steaks from marinade (discard marinade). Grill over medium-hot coals, approximately 7 minutes per side, turning only once. Brush Sweet & Smokey BBQ Sauce generously over steaks as you BBQ them.



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