

Grilled Pork Shoulder Steaks

Due to the well-marbled nature of pork shoulder, don't have the grill too hot or else you'll be fighting flare-ups constantly. Cook on medium, sometimes creeping closer to medium-high. You want to cook as hot as we can without heavy flare-ups. A little here and there is fine, but the flare-up should only last for a few seconds. If it last longer, move the steaks to an empty section of the grill until it calms down.

INGREDIENTS:

- 4 Pork Shoulder Steaks
- 1/4 cup Olive Oil (we use Prairie Oils & Vinegars)
- 4 large cloves Garlic, minced
- 3 Tablespoons Soy Sauce
- 1/2 teaspoon Onion Powder
- 1 Tablespoon Brown Sugar
- 1/2 teaspoon Kosher Salt
- 1/2 teaspoon Fresh Cracked Black Pepper
- Ol' West BBQ Sauce for slathering on later ;)



DIRECTIONS:

1. In bowl combine olive oil, garlic, soy sauce, onion powder, brown sugar, kosher salt and black pepper. Add pork steaks and coat them evenly in the marinade.
2. Cover the bowl and marinate pork for at least 30 minutes or up to overnight. The longer the better.
3. Pre-heat grill on medium heat **see note above*.
4. Cook steaks for 6-10 minutes per side or until nicely charred and cooked through (*turning the pork steaks several times every couple minutes will actually help cook them quicker and more evenly-it just needs more attention which isn't a bad thing considering the flare-up nature of the pork steaks*).
5. Remove steaks from the grill and let them sit for a few minutes.
6. Brush with Ol' West BBQ Sauce (or your favourite sauce)

Adapted from bestrecipebox.com

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