

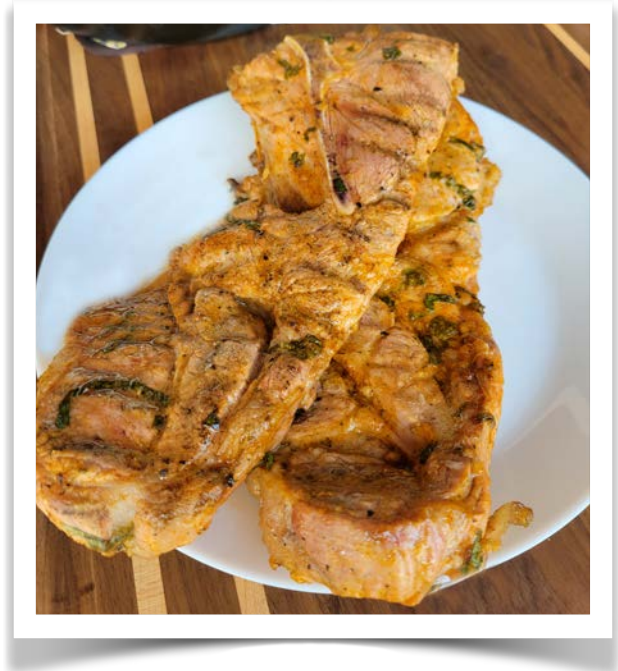
# ZESTY GRILLED PORK SHOULDER STEAKS

## INGREDIENTS:

- 2 Pork Shoulder Blade Steaks or Pork Shoulder Capicola Steaks
- ¼ cup *Prairie Oils & Vinegars* Garlic Infused Olive Oil
- ¼ cup freshly squeezed Lemon Juice
- 1 Tbsp Dijon Mustard
- 3 cloves freshly minced Garlic
- Fresh cut Basil & Parsley (to your liking)
- 2 tsp *Bearded Butcher* Zesty Lime Seasoning
- 1 ½ tsp Kosher Salt
- ¼ tsp freshly ground Black Pepper

## DIRECTIONS:

- Place all the marinade ingredients into a bowl and whisk well.
- Place the marinade and pork steaks into a ziploc bag for approximately 1-2 hours.
- Preheat the smoker to 400 F.
- Remove the pork steaks from the marinade and dust with another layer of *Bearded Butcher* Zesty Lime Seasoning.
- Remove from the smoker when internal temperature reaches 145 - 150 F.
- Allow to rest under foil for 10 minutes before cutting.
- ENJOY!



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