



Paul's Supermarket
A Fresh Experience!

Barbecued Pork Steaks



Rated: ★★★★★

Submitted By: National Pork Board

Servings: 4

"Your family will love the sweet barbecue flavor of these pork steaks. If you do not have pork steaks on hand, substitute your favorite pork chops instead. Serve chops with baked potatoes and mixed salad greens."

INGREDIENTS:

4 pork blade steaks, 1 to 1 1/4-inches thick

1/2 cup bottled barbecue sauce

1/3 cup honey

1 tablespoon Worcestershire sauce

1 teaspoon garlic salt

1/2 teaspoon prepared mustard

DIRECTIONS:

1. Place steaks on grill about 4 inches above medium-slow coals. Cook about 8 minutes on each side. Meanwhile, stir together remaining ingredients in a small bowl. Brush steaks with sauce and continue cooking 5 minutes more, turning and brushing with sauce.