



Porkosaurus Grilled Pork Steaks

If you never have grilled pork steaks your missing out! Get your butcher to cut up a Boston Butt / Picnic Shoulder into ¾ inch steaks! Most big chain stores will do it for you too!

WHAT YOU WILL NEED

- 1 Bottle of Porkosaurus Original BBQ Rub.
- 5 to 6 Pork steaks ¾ inch thick
- 1 teaspoon of black pepper
- 2 tablespoon of Siracha sauce
- 2 cups Apple Cider vinegar
- 1 ½ cups of water
- 1 teaspoon of Porkosaurus Original BBQ Rub.

INSTRUCTIONS

- 1.Preheat grill to medium-low heat
 - 2.Season both sides of pork steaks with Porkosaurus Original BBQ Rub.
 - 3.In a large bowl mix the Apple Cider vinegar, water, and Sriracha, and our Porkosaurus Original BBQ Rub together well to make a basting sauce
 - 4.Lightly Oil/spray your grill down with non-stick spray or oil
 - 5.Place pork steaks on the grill, and baste with the liquid on both sides for the first 20 minutes of grilling.
 6. Continue to cook for approximately 15-20 minutes more or until preferred temp has been achieved.
 7. Remove from heat and let stand for 5 minutes covered and then serve
- Your guests will love a new twist on this Pork Dish!
- *Lightly Oil/spray your grill down with non-stick spray or oil