



Fisher Meats

Honey BBQ Pork Steaks (grilled)

Fri May 11 2018, 02:12pm

Honey BBQ Pork Steak (grilled)

- 4 pork steaks
- 1/2 to 1 C of your favorite BBQ sauce (I prefer John Tom's Sneaky Hot)
- 1/3 C honey
- 1 Tbs Worcestershire sauce
- 1 tsp garlic salt
- 1/2 tsp black pepper
- 1 tsp mustard

Cooking Instructions:

- heat grill to med. heat
- season the pork with black pepper and garlic salt
- mix all other ingredients together & set aside
- grill the seasoned steaks for approx. 3 to 4 minutes per side
- brush both sides with sauce & continue cooking and basting until done (internal temp of minimum of 145 F)
- be sure to discard any leftover basting sauce