



Pork Steaks St Louis Style

Directions

QUICK OPTION: Grill on a covered grill over medium-high heat for 12 minutes per side, basting occasionally with the optional basting liquid.

PREFERRED OPTION: LOW AND SLOW: Grill on a covered grill over low-medium heat (or indirect heat on high) for 20-25 minutes per side, basting occasionally with optional basting liquid.

To finish the pork steaks, grill for an additional 3-4 minutes per side over direct heat, brushing generously with barbecue sauce on each side of the pork steak.

Transfer to a platter or cutting board and allow to rest for 5 minutes before serving.

Serve warm with additional barbecue sauce, if desired.



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