

Apr. 4 – Marinated Pork Shoulder Steak

Ingredients:

Pork Shoulder Steaks

Worcestershire sauce

Salt, pepper & minced onion

Garlic powder

Directions:

Take each pork shoulder steak and rub dry spices (salt, pepper, minced onion and garlic powder) according to your taste. Place seasoned steaks into a gallon ziplock bag; add approximately 1/8 cup of Worcestershire sauce. Marinate in the refrigerator for about three hours.

When ready to cook, place your steaks on the grill and cook at medium heat for approximately 5 minutes per side, or to your desired doneness.