**Pork Steaks**

Prep - 15 minutes

Cook - 30 minutes

Ready In - 45 minutes

**Ingredients**

* 1/4 cup butter
* 1/4 cup soy sauce
* 1 bunch green onions
* 2 cloves garlic, minced
* 6 pork butt steaks

Directions

1. Melt butter in a skillet, and mix in the soy sauce. Sauté the green onions and garlic until lightly browned.
2. Place the pork steaks in the skillet, cover, and cook 8 to 10 minutes on each side, remove cover, and continue cooking 10 minutes, or to an internal temperature of 145 degrees F (63 degrees C).