

Great RECIPES

GOT A GREAT RECIPE YOU WANT TO SHARE? SEND US YOUR RECIPE AND A COUPLE OF PHOTOS
AND YOUR CREATION COULD BE FEATURED HERE! EMAIL to jbryant@wilcolocal.com

Grilled Smoked Pork Steaks

INGREDIENTS:

2-4 PORK STEAKS
CAVENDERS SEASONING OR ANY YOU PREFER
OLIVE OIL
HICKORY CHIPS OR CHUNKS
BUTTER
APPLE JUICE

DIRECTIONS:

- Coat pork steaks with olive oil and season well
- Light one full chimney of charcoal
- Set up grill with charcoal on one side (indirect cooking)
- Add hickory to charcoal
- Place steaks on other side of grill
- Cook (with lid on) 1 hour turning after 30 minutes (275-300 degrees)
- Wrap in aluminum foil and add a splash of apple juice and a few pats of butter
- Place wrapped steaks back on grill and cook another hour
- Remove from grill and let rest for 20 minutes
- Serve



From the kitchen of
Dennis Carroll