



## GILLED PORK BUTT STEAK

4 -5 pork butt steak or shoulder steaks

2 cans light beer

2 Tbsp. **Chef's Blend - All Purpose Seasoning**

1 Tbsp. **Onion, Garlic & Herb Seasoning**

¼ cup **Sweet & Spicy Brown Sugar Bourbon Sauce**

Cover pork steaks in light beer and marinate for a minimum of one hour, up to overnight. Prepare a grill. Remove the pork steaks from the beer, then dry with a paper towel. Mix together **Chef's Blend - All Purpose Seasoning** and **Onion, Garlic & Herb Seasoning**. Press the spice rub into the pork steaks, coating evenly on both sides. Grill on a covered grill over low-medium heat for 20-25 minutes per side. To finish the pork steaks, grill for an additional 3-4 minutes per side over direct heat, brushing sauce on each side of the pork steak.

