



Grilled Pork Steak

Ingredients

- 3-4 pork steaks (pork loin cut into 1" to 1 1/2" slices)
- 1/2 cup [Black Sheep Worcestershire sauce](#)
- 3 tablespoon [Fustini's Tuscan Herb olive oil](#)
- 2 tablespoon [Fustini's Sicilian Lemon balsamic](#)
- 1 tablespoon wholegrain mustard
- [Fustini's Grilling spice blend](#)

Directions

Step 1.

Cut off excess fat and silver skin from pork loin and cut into thick slices 1 -1 1/2" thick and place into zip lock bag. Combine Worcestershire, olive oil, vinegar and mustard. Add 1/2 of this mixture to the pork steaks and let marinate for several hours or overnight in the refrigerator. Save the remaining sauce.

Step 2.

Using Fustini's Grilling spice, season both sides of pork steaks before grilling. Grill, turning once until internal temperature reaches 145. Meanwhile, in small saucepan, heat remaining sauce until reduced by 1/2. Pour over steaks before serving.