



## 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 Michigan Apple balsamic vinegar](#)
- 4 tablespoon [Fustini's Iron Fish honey vinegar](#)
- 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, vinegars and mustard. Add 1/2 of this mixture to the pork steaks and let marinade several hours or overnight in the refrigerator. Save 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.