

Grilled, Balsamic Marinated, Pork Steaks



These pork steaks are insanely good! A nice change from the bbq sauced version. They are marinated overnight in balsamic vinegar, olive oil, brown sugar, grated onion, dijon, garlic and thyme. So they are infused with incredible flavor, then grilled to perfection! No need for any other sauce! Super simple and great for entertaining!

Ingredients:

Serves 4

- 1/2 cup of balsamic vinegar
- 1/4 cup of olive oil

- 1 heaping Tbs of dijon mustard
- 3 Tbs of brown sugar
- 1/2 of an onion, grated
- 5 cloves of garlic, chopped
- 1/2 tsp of kosher salt
- 1/4 tsp of black pepper
- 1 Tbs of fresh thyme leaves
- 4 thick cut pork steaks

Directions:

Start by making the marinade, just combine all of the ingredients in a medium bowl, whisk until combined.



Place the pork steaks in a glass baking dish and pour the marinade over the steaks, cover and



refrigerate overnight. Remove the steaks from the marinade, shake off the excess and let them come to room temperature before grilling. Prepare the grill for direct and indirect heat. Grill the steaks for 2 – 3 minutes on each side, over high heat, until nicely browned, then move them to the cooler side and cook for 20 more minutes, depending on the size, it's best to check with a thermometer, the internal temperature should be 145°.



That's it! Let them rest for 10 minutes before serving. Enjoy!



Note to cooks: The overnight marinade makes these pork steaks very juicy, but it's also very important not to overcook them, a thermometer is the best way to go!