

PATIO PERFECTION

GRILLED PORK STEAKS WITH CRISPY POTATOES

Recipe from pitmaster, author and television personality "Dr. BBQ"



INGREDIENTS

- 2 pork blade steaks about 1 pound each
- Big Green Egg Citrus Dill Seasoning
- Big Green Egg Vidalia Onion Sriracha
- Barbecue Sauce (Optional)
- Olive oil
- 1 and ½ pounds small red potatoes, cut in half
- Black pepper

INSTRUCTIONS

To start, prepare the EGG to cook indirect at 325° with the EGGspander in place. Add 1 or 2 chunks of apple wood to the charcoal for smoke flavor.

Next, add ¼ cup of oil to the small Big Green Egg skillet and preheat it on the bottom cooking rack for 15 minutes.

In a medium bowl lightly oil the potatoes and season liberally with the Citrus Dill Rub and black pepper. Toss to coat evenly and cook for 15 minutes.

Season the meat with the Citrus Dill Rub and place on the top cooking rack of the EGGspander so they'll drip into the potatoes.

After 30 minutes, flip the pork steaks, toss the potatoes and cook for another 30 minutes or until potatoes are tender and crispy.

To kick up the flavor a notch, brush the pork steaks with the barbeque sauce and cook for 10 minutes on each side.

Notes:

Makes about 4 servings

BIG GREEN EGG ITEMS NEEDED

- 1 Large Big Green Egg
- 1 Eggspander
- 1 ConvEGGtor
- 1 Small Big Green Egg Skillet
- 2 Big Green Egg Citrus Dill Seasoning
- 2 Big Green Egg Vidalia Onion Sriracha
- Barbecue Sauce
- Big Green Egg Charcoal
- Butane EGGniter (or firestarters)