

Highland farms Greek inspired pork steaks



Ingredients:

2 Highland Farms pork steaks approx 1 ½ inches thick
1/2 cup Highland Greek Marinade
1 Lemon
6 oz feta cheese
½ cup black olives

Preparation

Liberalily coat pork steaks in Highland Greek marinade, place in container/or Ziploc bag and refrigerate for 2 – 24 hours.

BBQ settings on a gas grill

Heat up grill to medium high heat, remove pork steaks from marinade. Cook on a hot grill or coals for 7 – 9 minutes per side (Recommend an internal temperature of 160F for pork to be sufficiently cooked). When fully cooked remove from grill.

Cooks' Notes

- Add crumbled feta cheese, olives, and a squeeze of fresh lemon juice. Cover and let rest for 10 minutes before serving.
- Serve with Tsaziki sauce, fresh vegetables and/or Greek salad and Garlic bread.