

Grilled Japanese Pork Steaks



Ingredients

6 pork shoulder blade steaks, bone-in or boneless
1 cup / 250 mL sodium-reduced soy sauce
Juice from 1 large lemon
Juice from 1 medium orange
2 Tbsp / 30 mL sesame oil
4 tsp / 20 mL honey
2 Tbsp / 30 mL grated ginger root
2 cloves garlic, minced
2 Tbsp / 30 mL diagonally sliced green onion for garnish
Sesame seeds for garnish (optional)

Directions

1. Place steaks in resealable plastic bag.
2. In 4-cup measuring cup, thoroughly combine remaining ingredients. Pour marinade over steaks in bag. Seal bag. Refrigerate 8-24 hours, turning occasionally.
3. Remove steaks from marinade; discard marinade. Pat steaks with paper towels to remove excess marinade.
4. Preheat barbecue on high; reduce heat to medium. Grill steaks 5-7 minutes per side or until instant-read thermometer registers 155°F.
5. Remove steaks from grill onto a clean plate. Tent loosely with foil and let rest 3 minutes.
6. Before serving, garnish steaks with green onion and sesame seeds.

Additional Info

- **Cut:** Chops/steaks
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 15
- **Number of Servings:** 6