

Smoky Grilled Pork Steaks with Ringo's Steak Dust

Ringo's Steak Dust (purchased at Naman's Midtown Market)

Barbecue Sauce

2 thick bacon slices, finely chopped
1/3 cup grated onion
1/3 cup grated tart green apple
1 garlic clove, minced
1 cup ketchup
2/3 cup seasoned rice vinegar
1/2 cup apple juice
1/2 cup (packed) golden brown sugar
1/4 cup apple cider vinegar
2 tablespoons Worcestershire sauce
1 tablespoon yellow mustard
1/4 teaspoon ground black pepper
1/4 teaspoon cayenne pepper

Pork

4 14 to 16 ounce pork steaks (each about 3/4 to 1 inch thick)
1 disposable 11 x 8 x 1 inch aluminum 3/4 1/2 3/4 pan for charcoal grill; 2 pans if using 2 burner gas grill; 3 pans if using 3 burner gas grill
4 cups apple wood chips, soaked in water at least 30 minutes, divided
Market tip: Pork steak (also called blade steak) is an ideal cut for a long, slow smoking: It's a tougher piece of meat than a loin chop, so it will be tender after lengthy cooking. Plus, it has enough fat to prevent it from drying out. The pre-cut pork steaks available at some supermarkets will likely be too thin for this recipe. Instead, order a blade roast and have it sliced 3/4 to 1 inch thick.

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Use Ringo's Steak Dust for your dry rub.

For barbecue sauce: Heat large saucepan over medium-low heat. Add bacon and sauté until golden, about 4 minutes. Add onion, apple, and garlic. Sauté 4 minutes. Add all remaining ingredients. Simmer until sauce begins to thicken, stirring often, about 10 minutes. Cool. Transfer to bowl, cover, and chill.

Do ahead: Can be made 1 week ahead. Keep chilled.

For pork: Sprinkle Ringo's Steak Dust over both sides of steaks, about 1 1/2 tablespoons for each steak. Transfer to platter; cover and chill overnight.

For final grilling: Transfer pork to clean platter. Thickly coat 1 side with sauce; sprinkle lightly with Ringo's Steak Dust.

Do ahead: Can be prepared 1 day ahead. Cool completely. Cover and refrigerate. Remove pans from barbecue and prepare charcoal grills with fresh coals (medium heat), or heat gas grills to medium heat. Place pork on grill, sauce side up. Grill until heated through and sauce begins to caramelize, occasionally turning and brushing with more sauce, about 8 minutes. Slice pork and serve.

Servers 6 to 8