

Pork Steaks

Prep: About 30 minutes (including 15 minutes for seasoning to adhere) • Cook: Varies; cook at 275°F until steaks reach 185°F internal (about 2 hours), plus ~30 minutes to tack up after saucing

Thick-cut, bone-in pork shoulder steaks are kissed by live fire at 275°F, slowly rendered until juicy and tender, then glazed with a cola-kissed BBQ sauce for a lacquered, savory-sweet finish.

Ingredients

- 1 bone-in pork butt (Boston butt) (cut into 1.5-inch-thick steaks)
- as needed Meat Church Gospel All-Purpose Seasoning
- as needed Meat Church Holy Cola BBQ Sauce (for brushing)

Instructions

1. Prepare the cooker: Light your pit and stabilize temperature at 275°F for low-and-slow cooking over a direct fire with the flame far enough from the grate so it doesn't contact the meat.
2. Cut the steaks: From a bone-in pork butt, slice 1.5-inch-thick steaks perpendicular to the money muscle; when you reach the bone, finish each cut with an electric hand saw.
3. Season: Coat all sides of the steaks liberally with Meat Church Gospel All-Purpose Seasoning. Let the seasoning adhere for 15 minutes.
4. Smoke: Place steaks directly on the grate at 275°F and cook over direct heat, flipping halfway, until they reach about 185°F internal temperature.
5. Glaze: About 1.5 hours into the cook, brush both sides of each steak with Meat Church Holy Cola BBQ Sauce straight from the bottle.
6. Tack up: Continue cooking to let the sauce set and tack up, roughly 30 minutes.
7. Serve: Remove, rest briefly, then slice as desired. Serve and enjoy.

Tags: BBQ, Pork, Texas Style, Smoked, Low and Slow, Grilling
