



NEVILLE'S SUPERETTE

PRICES IN EFFECT

Mon, April 15th.- Sat, April 20th

MEATS

T-Bone Steak.....	\$12.49lb.
Porterhouse Steak.....	\$12.99lb.
Boston Butt Roast.....	\$2.49lb.
Pork Steak (Lean & Meaty).....	\$2.79lb.
Marinated Boneless Chicken Breast.....	\$4.99lb.
Store Made Philly & Swiss Brat.....	\$4.09lb.

GROCERY & PRODUCE

Koegel's Bologna.....	\$4.99lb.
Boar's Head Vermont Sharp Cheddar Cheese.....	\$7.79lb.
Bud Light 12 pack Bottles.....	\$13.49 (Plus Tax & Deposit)



NEVILLE'S SUPERETTE

BBQ Pork Steaks

INGREDIENTS

6 pork steaks

coarse salt

BBQ rub of your choice

BBQ sauce of your choice

DIRECTIONS

- 1. Season the pork steaks with the salt and BBQ rub.*
- 2. Prepare the grill for two zone or indirect grilling with coals and smoke wood on one side and nothing on the meat side.*
- 3. Target your temperature to 300 degrees.*
- 4. Place the seasoned pork steaks on the side of the grill with no heat, toss on a chunk of smoke wood or wood chips and close the lid.*
- 5. After sixty minutes (or the pork steaks reach 150 degrees internally) stoke up the hot side and give the pork steaks a quick sear on each side.*
- 6. Place the pork steaks back on the side with no heat and slather both sides with BBQ sauce and close the lid for 15 minutes.*
- 7. Slather with more sauce and close the lid for another 15 minutes.*
- 8. **Optional: repeat the slathering and closing of the lid one more time***
- 9. Otherwise, remove from the grill, allow to rest for a couple minutes and serve.*