

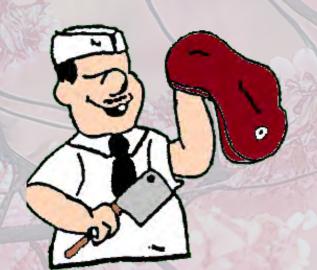
PRICES IN EFFECT
Mon, April 15th.- Sat, April 20th

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





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.