

Herbed Pork Steaks with Honey-Mustard Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/4	teaspoon	powdered sage
1/3	teaspoon	dried rosemary - crumbled
1/2	clove	garlic - minced
		salt and pepper
2		pork blade steaks - 3/4" thick
2	tablespoons	peanut oil
1/2	cup	dry white wine
1	tablespoon	dijon mustard
2	tablespoons	honey

In a small bowl, combine the sage, rosemary, garlic, and salt and pepper and mix till well blended. Rub mixture into the steaks, place on a large plate, cover with plastic wrap and let stand 30 minutes.

In a large, heavy skillet, heat oil over medium heat, add the steaks, brown on both sides, and return to plate. Add wine and mustard to skillet and whisk until well incorporated, scraping up brown bits. Add the honey and stir until well blended. Return steaks to pan and spoon sauce over the top. Reduce heat to low, cover, and simmer till tender, 1.25 to 1.5 hours, adding a little more wine if necessary.

Cut steaks in half and serve with sauce.