

# Smoky Grilled Pork Steak with Magic Dust

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		magic dust
1/4	cup	paprika
3	tablespoons	chile powder
2 1/2	tablespoons	dry mustard
2	tablespoons	coarse kosher salt
2	tablespoons	sugar
2	tablespoons	ground cumin
2	tablespoons	granulated garlic
1	tablespoon	cayenne
1	tablespoon	ground black pepper
		bbq sauce
2	thick	bacon slice - finely chopped
1/3	cup	onion - grated
1/3	cup	tart green apple - grated
1	clove	garlic - minced
1	cup	ketchup
2/3	cup	seasoned rice vinegar
1/2	cup	apple juice
1/2	cup	golden brown sugar - packed
1/4	cup	apple cider vinegar
2	tablespoons	worcestershire sauce
1	tablespoon	yellow mustard
1/4	teaspoon	ground black pepper
1/4	teaspoon	cayenne
		pork
4		14-16 oz pork steaks - 3/4 to 1 inch thick.

Mix magic dust in jar. Seal.

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

Sprinkle magic dust over both sides of steaks, about 1.5 tbsps for each steak. Cover and chill overnight.

Transfer pork to clean platter. Thickly coat 1 side of pork with sauce. Sprinkle lightly with dust.

Grill pork until sauce begins to carmelize, about 8 minutes, turning and brushing with sauce.