

# Spanish-Style Pork Shoulder Steaks

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	ground toasted fennel seeds
2	tablespoons	black pepper
1	tablespoon	smoked paprika
1	tablespoon	salt
6		bone-in, pork shoulder steaks, about 3 lbs
1/2	cup	peeled, crushed garlic
1/2	cup	red wine vinegar
3	tablespoons	olive oil
1/2	cup	cilantro - chopped
1		lime - juiced
6		lime - sliced into wedges
1	cup	crema Mexicano

In a small pan, toast the fennel and black pepper.

Add fennel, pepper, paprika and salt to a grinder and grind.

Put the pork in a large, resealable bag. Add the garlic, vinegar, olive oil and spices. Seal and massage. Refrigerate for 4 hours, then let come to room temperature.

Add 2 tbsps cilantro, lime juice and 1 cup crema to a small bowl. Combine and put into squeeze bottle and refrigerate.

Heat grill. Add steaks and grill until medium, turning, for about 10 minutes total. Remove to a cutting board and let rest 5 minutes. Slice into long, thin strips.

Serve in tortillas, topped with crema and cilantro and drizzled with lime wedges.