



Bavarian Porc Steaks

Recipe

Turn your grilled food into a culinary delight! Our marinade recipes featuring Old World Spice Co. spice blends are a breeze to prepare and give meat, fish, and vegetables an irresistible flavor. Make the most of your next barbecue!

Ingredients

- 3 tbsp of Bavarian Steak Marinade Blend
- 2 fl oz Oil (high-heat oil like canola or sunflower oil)
- 4 - 6 porc chops

Instructions

1. **Mix:** Combine the oil and the spice rub in a small bowl.
2. **Infuse:** Let the mixture sit for about **15 minutes**. This allows the dried garlic, onion, and bay leaf to release their full flavor into the oil.
3. **Coat:** Place your steaks in a shallow dish or a zip-lock bag. Pour the marinade over the meat, ensuring every side is well-coated.
4. **Marinate:** Refrigerate for at least **2 to 4 hours**. For the best results, let it sit **overnight**.
5. **Cook:** Pat the steaks slightly to remove excess chunks (to prevent burning) and grill or sear in a hot pan.

Notes
