

Bourbon Barbecued Pork Steaks (for 4-6)

Source: Dierberg's Recipes (<http://www.dierbergs.com/recipes>)

4-6 center-cut pork steaks	2 C ketchup
1/2 C bourbon whiskey	1/2 C strong brewed coffee
1/2 C honey	2 TBS Worcestershire sauce
2 tsp chili powder	1 tsp ground cumin
1/2 tsp salt	1/2 tsp ground black pepper

Place pork steaks in large re-closable plastic bag - In medium bowl, combine remaining ingredients. Pour 1/3 of the sauce over pork steaks; seal bag and turn to coat pork. Refrigerate for several hours or overnight.

Place remaining sauce in small saucepan; bring to boil over medium-high heat. Reduce heat; cover & simmer 10 minutes or till slightly thickened. Refrigerate till ready to cook meat. Place pork steaks on grid over medium coals; grill 30-35 minutes, turning as meat browns & basting with cooked sauce during last 10 minutes of cooking time.