

45 minutes (plus marinating time)

Serves 4

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Ingredients

- 2 packets (300g each) PnP smoked pork rib-eye steaks

Marinade:

- 3 Tbsp (45ml) soy sauce
- 3 Tbsp (45ml) honey
- 1 Tbsp (15ml) paprika
- 1 clove garlic, sliced
- 2 Tbsp (30ml) chopped fresh coriander

Garlic sauce:

- ½-1 small bulb garlic
- Glug of oil
- 1 onion, chopped
- Knob of butter
- 1 Tbsp (15ml) grated fresh ginger
- ½ red chilli, chopped
- 1 cup (250ml) cream
- 1 Tbsp (15ml) mustard
- Handful chopped fresh coriander
- Salt and milled pepper
- Squeeze lemon juice
- Sesame seeds, spring onion and fresh coriander, for garnishing
- Coleslaw or salad, for serving

Method

1. Combine marinade ingredients in a large zip-seal bag.
2. Add pork steaks and shake well to coat.
3. Marinate in the fridge for at least 2-3 hours (or overnight).
4. Bring marinated steaks to room temperature 30 minutes before braaiing.
5. Wrap garlic bulb in a piece of foil with a glug of oil (make sure it's closed tightly).
6. Place foil parcel near coals, over low heat, for 15-20 minutes until browned and softened slightly.
7. Heat oil in a pan and fry chopped onion until golden, about 5 minutes.
8. Add braaied garlic, butter, ginger, chilli and fry for 2-3 minutes.
9. Add cream, mustard and coriander and simmer sauce for 5 minutes.
10. Season well, add lemon juice and set aside until serving.
11. Over hot coals, braai pork until charred, about 2-3 minutes a side.
12. Serve steak topped with a sprinkle of sesame seeds, spring onion and coriander, with garlic sauce and coleslaw or salad on the side.

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