

More than 1 hour

Serves 4

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Ingredients:

- 3 Tbsp (45ml) olive oil
- 4 cloves garlic, chopped
- Handful fresh sage, chopped
- 4 PnP smoked pork rib-eye steaks or PnP kassler pork chops
- ¼ cup (60ml) butter

Method:

1. Combine olive oil, garlic and sage.
2. Rub smoked pork rib-eye steaks or PnP kassler pork chops with mixture and marinate for 30 minutes to 1 hour.
3. Remove pork from marinade, reserving sage and garlic, and set aside.
4. Heat butter and stir in reserved sage and garlic.
5. Braai pork over hot coals for 4-5 minutes, turning regularly and basting with sage and garlic butter.
6. Place pork in an ovenproof dish on the cooler side of the braai grid, cover with a lid and allow to steam in its own juices for about 2-3 minutes or until cooked through.