

VINEGAR-DIPPED PORK STEAKS WITH BEER-CHEESE, CHARRED RED ONIONS, AND BISCUITS

Yield: 6 Portions

Ingredients	Amounts
<i>Vinegar Dip</i>	
Butter	8 Tbsp.
Garlic, cloves, crushed	4 ea.
White vinegar	2 cups
Black pepper, freshly ground	2 Tbsp.
Brown sugar	6 Tbsp.
Smoked paprika	1 Tbsp.
Kosher salt	1 Tbsp.
Hot sauce	2 Tbsp.
 <i>Pork Steaks</i>	
Pork shoulder steaks, or thin-cut pork chops	2 lb.
Kosher salt	as needed
Black pepper, freshly ground	as needed
 Red onions, cut into ½" thick slices	 2 ea.
 Beer Cheese Sauce (recipe follows)	
Biscuits (recipe follows)	

Method

1. *For the Vinegar Dip:* Melt the butter in a heavy saucepan over medium-high heat. Add the garlic and sauté until aromatic. Add the vinegar, pepper, sugar, smoked paprika, salt, and hot sauce. Reduce the heat and gently simmer for 3 minutes, whisking to dissolve the sugar and salt. Remove the dip from the heat and let cool slightly.
2. *For the Pork Steaks:* Prepare a hot grill with lump charcoal.
3. Generously season the pork steaks on both sides with salt and pepper.
4. Keep the Vinegar Dip warm in a saucepan on the cool side of the grill.
5. Place the pork steaks on the grill and start basting or mopping with the vinegar dip when you turn the steaks.
6. When the pork steaks are almost cooked, hold them one-at-a-time with tongs and plunge them into the Vinegar Dip, turning to coat both sides. Place back on the cooler side of the grill to set the sauce. Repeat this 1-2 times per side letting the dip set on the meat.
7. While the steaks are cooking, char the red onion slices on the hot side of the grill and set aside for serving with beer cheese and biscuits.
8. Serve the pork steaks sliced inside the biscuits with the charred onions, with the beer cheese sauce poured over the top.

BUTTERMILK HERB BISCUITS

Yield: 6 Portions

Ingredients	Amounts
All-purpose flour	2 cups
Baking powder	1 Tbsp.
Salt	1 tsp.
Sugar	2 tsp.
Chives, chopped	1 Tbsp.
Thyme leaves, chopped	1 Tbsp.
Cold butter, cut into small cubes	4 Tbsp.
Shortening (or butter)	2 Tbsp.
Buttermilk	1 cup
Heavy cream to glaze the biscuits	as needed
Coarse salt for sprinkling	to taste

Method

1. Sift all the dry ingredients into a medium bowl.
2. Add the chopped herbs.
3. Using your fingers, rub the butter into the flour until you have pieces of butter the size of peas.
4. Using a fork, stir the buttermilk in lightly; stirring only until the dough comes together.
5. Lightly flour a clean work surface.
6. Pat the dough into a ½-inch thick rectangle.
7. Fold the dough into thirds like a business letter.
8. Pat or roll the dough out again until it is ¾ inch thick.
9. Using a 2-inch cutter, cut straight down quickly.
10. Place the biscuits on a parchment or sil-pat lined cookie sheet, with the sides just touching.
11. Gather any leftover dough and pat into a ¾-inch thick disk and cut again.
12. Brush the tops with cream and sprinkle with a little coarse salt if you like.
13. Bake until a rich golden brown color---about 15 minutes.
14. Cool on a rack for at least 10 minutes before serving.

BEER-CHEESE SAUCE

Yield: 6 Portions

Ingredients	Amounts
Unsalted butter	3 Tbsp.
All-purpose flour	3 Tbsp.
Whole milk	½ cup
IPA or other microbrew beer	1 cup
Sharp white cheddar cheese, small cubes	1 cup
Worcestershire sauce	a splash
Kosher salt	½ tsp.
Ground pepper	½ tsp.
Grainy Dijon mustard	2 Tbsp.

Method

1. In a medium saucepan melt the butter. Add the flour and begin to whisk creating a roux cook for 1-2 minutes.
2. While whisking, pour in the milk and beer. Keep stirring until thickened about five minutes.
3. Remove from the heat and stir in cheese, Worcestershire, salt, pepper and mustard.