



OK this was actually a bit of Pork Collar I butchered, but Shoulder will work just as well. You'll need a good sharp knife and a tenderizing hammer though?..

Ingredients:-

2 ¾ Inch steaks cut from the Pork Collar. (We cubed the remained and froze it)

2 Cloves of Garlic, minced

Hot Paprika

Dried Oregano

Salt & Pepper

Method:-

(1) Beat the living day lights out of the Pork, really, think of somebody who has done you wrong!

(2) Season on both sides with a mix of the other ingredients.

(3) Grill over a medium heat until the fat has rendered and the coating is golden brown.

This is the ?Protein? component of the meal we had with Acidified Red Cabbage and a hot Potato Salad. We really enjoyed the whole meal.