

Chili Rubbed Pork Steaks

Compound Butter

1/2 cup (1 stick) unsalted butter, softened
1/4 cup finely chopped cilantro
Zest of 1 lime
Juice of 1/2 lime (about 1 tsp.)
1/4 tsp. salt

Pork Steaks

2 pork sirloin steaks, bone in
1 tsp. chipotle chili powder
1/2 tsp. ground cumin
1/2 tsp. smoked paprika
1/4 tsp. garlic powder
1/4 tsp. onion powder
1 1/2 tsp. Kosher salt

1 Pineapple, peeled, cored and cut into wedges

1 lime grilled (optional)

Mix butter, cilantro, lime zest, salt and lime juice, until well blended. Using your hands, form into a small log, about 1 to 1 1/2 inches in diameter. Wrap the butter in wax paper or plastic wrap. Refrigerate for several hours or place in the freezer for 1 hour to firm up. Remove from wrap and let set at room temperature about 5 minutes before slicing.

For the rub, mix all the dry ingredients and sprinkle evenly over the pork steaks, covering all areas. Let it sit at room temperature for 30 minutes. For a gas grill, cook over high heat approximately 7 minutes, then turn, cook for an additional 7 minutes. Midway through cooking the pork steaks, add the pineapple wedges to the grill, cook 3 to 4 minutes on each side.

Serve the pork steaks immediately with a pat of compound butter and a couple of wedges of pineapple.

If desired, you can grill some lime (cut in half and place on the grill the same time as the pineapple) and serve on the side.