

# BBQ Thyme & Sage Pork Steaks



**Preparation time:** 5 mins

**Cooking time:** 15 mins

**Serves:** 4

## how to cook

- 1 Preheat a barbecue or grill.
- 2 Mix the thyme, sage, oil and balsamic vinegar together in a small bowl. Add seasoning and coat the pork steaks with the marinade. If you have time this can be done a few hours in advance or even overnight.
- 3 Barbecue or grill for 5-6 minutes each side or until cooked.
- 4 Delicious with a green salad as part of a barbecue.

## what you need

- 4 John Penny pork steaks
- ½ x 15g pack thyme, picked
- ½ x 15g pack sage, chopped
- 50ml olive oil
- 3 tablespoons balsamic vinegar
- Freshly ground red, green and black pepper

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