

Amy's Pork Steak

Here's what you'll need:

Pork steak (the more marbling, the better!)
Olive oil
Seasoning of your choice

Here's how you're going to do it:

Set out your pork steak long enough to bring to room temperature

Rub one side with olive oil

Sprinkle the following seasonings and rub into meat (be generous with the seasoning)

- Seasoned salt
- Montreal steak seasoning
- Dill weed (do not leave this seasoning out)
- Pepper

(Actually I use different seasonings each time I do this, because we are seasoning lovers, and like to experiment... But the ones I listed would be wonderful!)

Flip your pork steak and repeat the above on the other side

Place the pork steak on a broiler pan with about 2/3 cup of water in the bottom of the pan (your meat will not be touching it)

(We don't have a broiler pan, so we improvised and use a baking sheet and one of those wire cooling racks nestled in it. Works great. I also line my baking sheet with foil because it's easier to clean up!)

Bake at 350 for an hour.