

2 good sized pork steaks

Marinade; mix all ingredients in a large bowl, add pork steaks, cover, refrigerant and let sit for up to 4 hours. Feel free to let it marinate over night!

1 cup American Bourbon Whiskey - suggest [Makers Mark](#)

1 tablespoon red curry paste

1 tablespoon powdered chicken bouillon

4-6 crushed garlic cloves

1 teaspoon Sriracha Sauce (up to 1 tablespoon if you like spice)

1 heaped teaspoon Palm Sugar

Dry spice rub; mix all spices on a plate and cover pre-marinated pork steaks.

1 teaspoon smoked paprika



1 teaspoon ground cumin

½ teaspoon cinnamon

½ teaspoon nutmeg

1 teaspoon harissa

Set frypan over med high heat, cook pork for 5-6 minutes on one side, turn over and sit for 2 minutes, turn a third time and cook for a further 2 minutes.

Serve up with a mix of steamed greens; beans, peas, snap peas, broccoli.

