

BBQ PORK RIB-EYE STEAKS WITH STOKBROOD

Suitable for getting the whole family involved.

Try our succulent BBQ Pork Rib-eye steak, dipped in honey butter, served with a quick and simple stokbrood. This recipe is perfect for family and friends' gatherings to bring everyone together.



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Total Time: 25 minutes
Prep Time: 10 minutes
Cook Time: 15 minutes.
Servings: 4 people

INGREDIENTS

1 bag ready-made dough (can be purchased from any bakery)

Approximately 4 wooden sticks (can be sourced from your garden and washed)

2 x 250g pork rib-eye steaks (a premium cut that rivals beef rib-eye but costs less)

2 tablespoons BBQ seasoning

Olive oil

Salt and pepper

1 lemon, halved

FOR HONEY BUTTER:

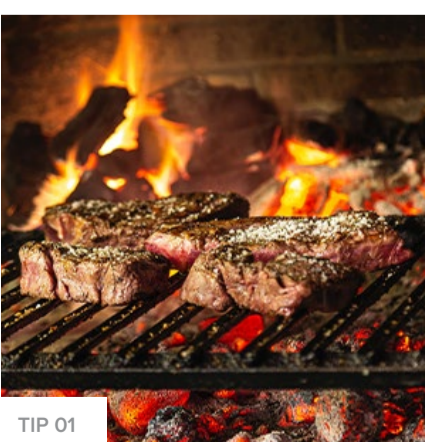
2 tablespoons butter

1 tablespoon honey

INSTRUCTIONS:

1. Heat your Megamaster braai to medium heat.
2. Flour your work surface and use a rolling pin to roll out the dough. Cut into thick strips.
3. Use non-stick spray on the sticks. Wrap thick dough strips around each stick.
4. Marinate your pork steaks in lemon juice, olive oil, BBQ seasoning and salt and pepper.
5. Cook the steaks on the braai for about 5 minutes on each side, until cooked to medium well and still slightly pink on the inside.
6. Cook the stokbrood on the braai until it's charred and cooked through, about 5 minutes. Keep turning as it cooks to prevent it from burning. Do not place directly in the flames.
7. Place honey and butter in a small pan and melt together on the braai.
8. Serve steaks and stokbrood with the honey butter as a dunking sauce.

MEGAMASTER RECIPE TIPS



TIP 01

For precise cooking, use a meat thermometer and braai until the internal temperature of the steaks reaches 60°C (medium rare), 65°C (medium), 68°C (medium well), or 71°C (well). For more info on cooking times, read our blog.



TIP 02

Bring your meat to room temperature before braaing to ensure it cooks quicker and more evenly.



TIP 03

Get the kids involved with the stokbrood! They can collect sticks from the garden or around the campsite. They can also roll the dough out and wrap it around the sticks. If they're old enough, they can even braai the bread for you.