



JERNEJ KITCHEN

HONEY-GLAZED GRILLED PORK BUTT

Honey-Glazed Grilled Pork Butt is a beautiful recipe for pork lovers. Quickly prepared, juicy, slightly sweet, and spicy. Perfect for bbq season.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
GRILL:	5	MINUTES
COOK:	5	MINUTES
TOTAL TIME:	20	MINUTES

MEAT AND SPICE MIX

600 g (1 1/2 pound) pork butt, cut into 4 steaks

1/4 tsp cayenne pepper

1 tsp paprika powder

1/2 tsp garlic powder

1/2 tsp thyme

1 tsp oregano

2 tbsp honey

1 tbsp olive oil

1 tsp parsley, to serve

1 tsp diced chili, to serve

SAUCE

1 tbsp olive oil

2 tsp chili

3 cloves of garlic

60 ml (1/4 cup) honey

60 ml (1/4 cup) water

2 tbsp apple cider vinegar

MARINATED PORK BUTT

Combine the meat, cayenne pepper, paprika powder, garlic powder, thyme, oregano, salt, and pepper in a bowl. Rub the spice mix into the meat, and add the honey and olive oil. Combine and set aside until it's time to grill.

GRILLED PORK BUTT

Preheat an outdoor grill to 250°C (500°F). If you don't have a thermometer, an excellent way to check if the heat is high enough is by placing your hand about 10 cm (5 inches) above the grill racks. If you can't hold your hand over the racks for more than 2 seconds, the grill is ready. Using metal kitchen tongs, add the marinated pork. Grill for 2 minutes on each side or until beautifully grilled and caramelized.

TIP

The pork butt is done when it reaches 70 °C / 160 °F.

MAKE THE SAUCE AND SERVE

Place a skillet over medium heat. Add olive oil, diced chili, diced garlic, honey, and water. Cook for 3 - 4 minutes, stirring regularly. Add the vinegar and continue to cook for 5 minutes. Add the grilled pork butt, stir to combine, and serve. Optionally sprinkle with diced parsley and chili.

TOOLS AND EQUIPEMENT

Sponsored

bowl

grill

kitchen tongs