



## JERNEJ KITCHEN

# PORK SHOULDER STEAK WITH PEPPER SAUCE

*Pork Shoulder Steak with Pepper Sauce is an amazing recipe for weekends and weeknights. This one-pan pork dinner is juicy, delicious, and easy to make.*

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
COOK:	45	MINUTES
TOTAL TIME:	1	HOUR

### PORK SHOULDER STEAK

1 kg (2.2 pounds) Pork Shoulder Steak, 0.5 cm or 0.2 inch thickness

Spices: 1 tsp paprika powder, ¼ tsp garlic powder, ¼ tsp oregano, ¼ tsp caraway, ½ tsp sugar, pepper, salt

3 tbsp olive oil or lard

2 onions

3 colorful bell pappers (yellow, greek, red)

3 tomatoes

1 garlic clove, minced

1 tsp tomato paste

1 tsp Tabasco sauce (optional)

4 small gherkins Droga Dobrote

150 g (5.3 oz) canned diced tomatoes

80 ml (1/3 cup) gherkin pickle liquid

100 ml (3.4 oz) water

### TOOLS AND EQUIPEMENT

bowl

large pan

### MEAT

Pat dry the pork steaks and add to a bowl. Season with paprika powder, garlic powder, oregano, caraway, sugar, salt, and pepper. Rub the seasoning into the meat and set aside.

### COOK THE MEAT

Place a large pan over high heat. Add oil and half of the meat. Pan-fry for 2 - 3 minutes per side. Transfer to a plate and repeat with the rest of the meat.

### VEGETABLES

Peel the onion and cut it into slices. Remove the seeds from the peppers and cut into large pieces. Add to the pan (where you cooked the meat), and sauté for 6 - 8 minutes over low heat. Cut the tomato into small pieces. Add to the vegetables along with minced garlic, tomato paste, Tabasco sauce (optional), and gherkins (cut into small pieces). Stir to combine and cook for 6 - 8 minutes. Pour in canned diced tomatoes, pickling liquid, and water. Season with salt and pepper and stir. Cook for 6 minutes.

### ADD THE MEAT

Arrange the steaks over the vegetables. Don't forget those delicious juices from searing the meat. Gently press the steaks into the sauce to almost cover them. Cook over low heat for 12 - 15 minutes. The meat shouldn't boil.

### SERVE

Divide the meat with the sauce between four plates and serve with your favorite side dish.