



Champion Pork Rump Steak

This recipe is a guaranteed winner. It was used in the Ngutunui Dairy BBQ cook off competition and the pork rump steak from Magills kicked some serious butt! If you don't believe us ask Richard Jolly (jollyr@no8wireless.co.nz). His Angus beef was nice but not Champion Duroc!

INGREDIENTS

- Enough Waratah Pork Rump to feed the hungry masses
- Marinade (suitable for 4-6 whole steaks)
- ¼ cup ginger ale
- 3 generous tbs olive oil
- ½ tsp garlic salt

GUARANTEED WINNER

Serves 4-6

Preparation Time – 1-8 hours depending on how long you want to marinade the steak

Cook time – 6-8minutes

METHOD

1. Combine ingredients to make to make pork marinade
2. Portion the pork rump steak into even serving size pieces.
3. Combine pork and marinade and leave refrigerated for 1-8 hours (depends on how organised you are! Marinade can also be added to frozen pork)
4. Mix the pork a few times before cooking. This can be done by putting it in a sealed container and shaking.
5. Cook on a hot BBQ. Sear both sides then decrease to a medium heat.
6. Cook until centre is pink (don't over-cook) and rest for a few minutes.
Total cooking time 6-8 minutes
7. Serve with salad and/or seasonal vegetables.

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