



Pork Steak

This pork steak recipe is simple and easy. The result delicious and worthy for an extra cup of rice. Pork chops were used for this recipe.

Recipes

- 4 pieces pork chops
- ☐ 5 tablespoons soy sauce
- ☐ 2 pieces lime or calamansi
- ☐ 1/2 cup cooking oil
- ☐ 2 pieces onions sliced
- ☐ 1 1/2 cups water
- ☐ 1/2 teaspoon granulated white sugar
- ☐ Salt and pepper to taste

Steps:

1. Combine pork chops, soy sauce, and lime juice in a large bowl or resealable bag. Marinate for at least 1 hour.
2. Heat a pan then pour-in cooking oil.
3. Pan-fry the marinated pork chops in medium heat for 3 minutes per side.
4. Remove excess oil. Pour-in the remaining marinade and water and let boil. Simmer for 45 minutes or until the pork is tender. Note: Add water as needed.
5. Add-in the sugar, salt, and pepper then stir.
6. Put-in the onions and cook for 3 minutes more.
7. Turn-off heat and transfer to a serving plate.
8. Serve. Share and enjoy!