

## GUASTELLO'S VILLAGE MARKET

# Grilled Pork T-Bones with BBQ Butter

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Serves 4

### Ingredients

#### BBQ Butter:

1 pound (4 sticks) unsalted butter, softened  
2 tablespoons garlic, minced  
1 tablespoon lemon juice  
2 tablespoons red bell pepper, finely diced  
1 1/2 teaspoons BBQ rub  
1/2 teaspoon kosher salt  
1/2 teaspoon coarsely ground black pepper

#### Pork T-Bones:

4 pork t-bones, each 1 1/2 inches thick  
1/4 cup grill seasoning

### INSTRUCTIONS

#### For the BBQ butter:

Place the butter in the bowl of a stand mixer and add the remaining butter ingredients.

Using the paddle attachment, mix on low-medium for 3 to 4 minutes, scraping the bowl a couple of times, until well incorporated.

Divide into 4 portions, lay each on an 8-inch square of parchment paper, and roll up into a log shape.

Wrap tightly in plastic wrap and freeze until firm. The butter will keep in the freezer for up to 3 months.

#### For the pork T-Bones:

Prepare a medium-hot grill and oil the grates.

Season the T-bones with about 2 tablespoons of grill seasoning each.

Place on the grill and cook for 3 to 4 minutes per side or until medium.

Remove from the grill and allow to rest for 5 minutes, then serve with a pat of butter on each.

***Credit: foodrepublic.com***