

Grilled Pork Steaks With Fennel

Total time: 20 minutes, plus resting time for the steaks

Servings: 6 to 8

2 tablespoons fennel seeds

1 scant tablespoons black peppercorns

1 scant tablespoons salt

1 t. anise seeds

3 lbs. pork steaks bone in okay, or pork chops

1. Using a spice grinder, blender or mortar and pestle, grind the spices to a coarse powder. Set aside.
2. Lightly oil the pork on both sides. Dust both sides of each steak with the fennel mixture and rub to distribute across the surface.
3. Grill the steaks over a hot fire, turning when well browned, 3 to 4 minutes per side. Set aside for 5 minutes before serving.