



FOR MAGIC DUST: Mix ingredients in jar; seal. **DO AHEAD** Can be made 2 months ahead. Store at room temperature.

FOR BARBECUE SAUCE: Heat large saucepan over medium-low heat. Add bacon and sauté until golden, about 4 minutes. Add onion, apple, and garlic. Sauté 4 minutes. Add all remaining ingredients. Simmer until sauce begins to thicken, stirring often, about 10 minutes. Cool. Transfer to bowl, cover, and chill. **DO AHEAD** Can be made 1 week ahead. Keep chilled.

FOR PORK: Sprinkle magic dust over both sides of steaks, about 1½ tablespoons for each steak. Transfer to platter; cover and chill overnight.

FOR SMOKING PORK: SEE “SIMPLY SMOKIN’” (OPPOSITE), STEPS

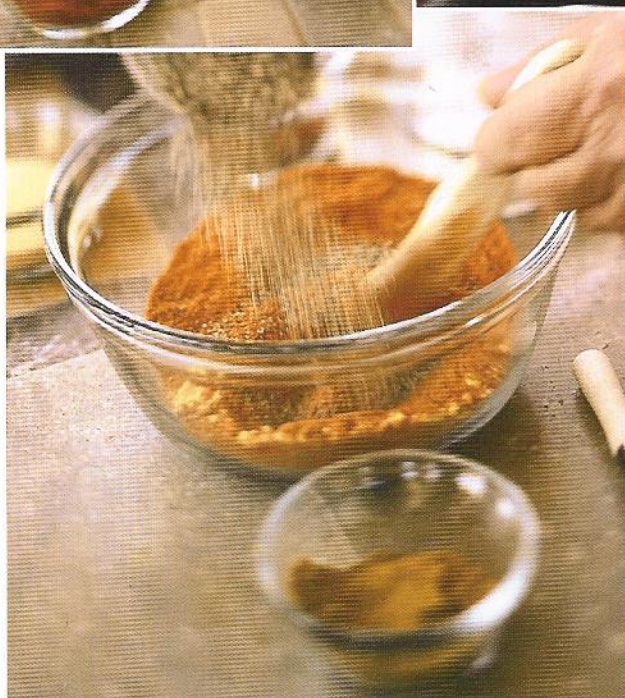
1 THROUGH 5

FOR FINAL GRILLING: Transfer pork to clean platter. Thickly coat 1 side with sauce; sprinkle lightly with magic dust. **DO AHEAD** Can be prepared 1 day ahead. Cool completely. Cover and refrigerate.

Remove pans from barbecue and prepare charcoal grills with fresh coals (medium heat), or heat gas grills to medium heat. Place pork on grill, sauce side up. Grill until heated through and sauce begins to caramelize, occasionally turning and brushing with more sauce, about 8 minutes. Slice pork and serve.

MARKET TIP

Pork steak (also called blade steak) is an ideal cut for a long, slow smoking: It's a tougher piece of meat than a loin chop, so it will be tender after lengthy cooking. Plus, it has enough fat to prevent it from drying out. The pre-cut pork steaks available at some supermarkets will likely be too thin for this recipe. Instead, order a blade roast and have it sliced ¾ to 1 inch thick.



MIKE'S SECRET WEAPON: **MAGIC DUST.** One of Mike Mills's keys to phenomenal flavor is this rub, which works its sorcery way beyond pork steaks. Try it on chicken, fish, and vegetables, too; there will be extra to use all summer long.

FOOD STYLING BY STEVE OVERLAY/MEMPHIS CHAMPIONSHIP BARBECUE, LAS VEGAS; PROP STYLING BY MAGGIE WARD AND SHIEREE ANGELICA; LOCATION COURTESY OF STEVE AND KELLY BROCKMAN