

Pork loin marinade

Ingredients

3 tablespoons of honey
1/2 glass of olive oil
3 tablespoons of paprika powder
Salt, pepper

5 slices of pork for grilling, cut from the loin

A sealable plastic bag

Preparation

Mix the marinade ingredients

Cut the pork slices in half (optional)

Place the meat in the plastic bag. Add the marinade, checking that all the pieces are covered.

Leave to rest overnight in the fridge (or 4 hours)

Grill on the barbecue.