

Marinade for pork spine

Ingredients

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

5 slices of pork to grill, cut into the spine

A plastic bag for airtight closing

Preparation

Mix the ingredients of the marinade

Cut the pork slices in half (optional)

Put the meat in the plastic bag. Add the marinade by checking that all the pieces are covered.

Let stand at night in the fridge (or 4 hours)

Toast at the barbecue.