Herbed Pork Steaks Or Tenderloin

The recipe calls for 4 pork sirloin steaks, about ¾ inch thick (about 1 pound), we have never used the marinade for “steaks” – have always used the tenderloin. We also have only used the dried herbs – makes this recipe very easy!!

Adapted from Betty Crocker’s Great Grilling cookbook.

Prepare the marinade in a Ziploc bag. Add pork, turning to coat. Refrigerate at least 1 hour but no longer than 24.

**Marinade for 1 pound of tenderloin**

¼ cup olive or vegetable oil

1TBL chopped fresh or 1 tsp dried oregano leaves (we always use the dried for both)

1 tsp chopped fresh or ¼ tsp dried thyme leaves

¾ tsp salt

¼ tsp pepper

1 clove garlic finely chopped (we always mince it)

Grill about 15 minutes (until pink in the center)