

## Cajun Pork

<b>Pork steaks or chops</b>	<b>4 medium</b>
<b>Paprika</b>	<b>1 tsp</b>
<b>Onion Powder</b>	<b>1 tsp</b>
<b>Black Pepper</b>	<b>½ tsp</b>
<b>Garlic Powder</b>	<b>½ tsp</b>
<b>Lemon Juice</b>	<b>1 tbsp</b>
<b>Oil</b>	<b>2 tbsp</b>

1. Trim fat from pork. Place in one layer in a flat baking dish or pan. Poke holes in both sides of meat using a fork.
2. In a small bowl, whisk together paprika, onion powder, pepper, garlic powder, lemon juice and oil. Mix well.
3. Pour spice mixture over pork. Turn pork to coat all sides.
4. Cover pan and place in refrigerator to marinate for at least 2 hours or overnight.

### To cook:

1. Heat barbeque to 400 F. Turn heat to medium. Grill pork for 10-15 minutes, turning once until cooked. Cooking time will increase if pork is very thick.

OR

2. Pre-heat oven to 375 F. Place baking pan in oven; cook for 30-45 minutes, turning once until done.

