

Grilled Pork Cutlet with Rosemary

- 1 1/2 pound boneless pork cutlet
- 2 lemons, juiced
- 2 tablespoons olive oil
- 2 tablespoons honey
- 1/2 teaspoon dried rosemary
- salt and pepper, to taste



1. Place the cutlet between two sheets of wax paper and pound thin with a meat hammer or the bottom of a heavy skillet.
 2. Combine the lemon juice, olive oil, honey, rosemary and pepper in a small shallow bowl and mix well.
 3. Add the pork cutlet and refrigerate for 1 hour, turning the meat occasionally.
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Preheat the grill and brush with oil. Remove the meat from the marinade and grill, basting occasionally, for 4-6 minutes.
