



## Grilled Meat: Spanish Pork Loin

Source: [Haciendaguzman.com](http://Haciendaguzman.com)

### INGREDIENTS

SPANISH PORK LOIN 650 G

PADRON PEPPERS (small green peppers)

FLAKE SALT

V CENTENARIO HACIENDA GUZMÁN EXTRA  
VIRGIN OLIVE OIL

### DESCRIPTION

Recipe from Bea Kolodziej after serving it to our Vintage People wine group.

### DIRECTIONS

It is easy to make, especially you have to be careful how long the meat is grilled to make it exactly how you want it. We recommend making it medium-done to make the most of the flavor qualities of the Spanish Iberian pig. Let's do it!

1. Heat a griddle on the fire and wait until it is very hot.
3. Place the meat on the hot plate and depending on the thickness of the meat, leave it for a few minutes, check, and turn until you get the perfect finish on both sides.
4. Sprinkle salt flakes over the ready-made meat.
5. In a separate skillet, heat V Centenario Hacienda de Guzmán Extra Virgin Olive Oil and add the peppers.
6. Fry the peppers until they are golden brown. If necessary, you can cover the pan.
7. Sprinkle the peppers with salt and put together with the Spanish Iberian pork loin on the plate.

e the peppers with salt and put together with the Spanish Iberian pork loin on the plate. You can accompany this recipe with a good red wine at the table and enjoy in good company. You can also add some small roasted potatoes and sauce (such as "Mojo picón") and give an extra touch of flavor.

### NOTES

Bea added potatoes and mojo picon sauce.