

2 pork steaks

2 cloves of garlic(diced)

1/4 teaspoon rock salt

1/2 teaspoon chilli(diced)

1 teaspoon paprika

125ml white wine

1 onions,sliced

100, olive oil

Marinate the pork with garlic, salt, chilli, 1/2 a Teaspoon of paprika and white wine and Leave to marinate overnight in the fridge

Fry the onions in 50ml of olive oil with remaining 1/2 a Teaspoon paprika. Remove the pork from The marinade and fry in remaining olive oil For approximately 1 minute per side .
Serve in reash crusty bread with the onions.