

African Spiced Beef Skewers



Ingredients

750g rump or scotch fillet steak	1 tsp allspice
2 tbsp smooth peanut butter	1/2 tsp ground cloves
1 tbsp onion powder	1 tbsp freshly grated ginger
1 tbsp garlic powder	1 tbsp peanut oil
1 tsp salt	Fresh parsley, chopped, to serve
2 tsp smoked paprika	

Directions

Step 1 – Cut the steak into 1.5cm cubes. In a large mixing bowl, combine the peanut butter, onion powder, garlic powder, salt, paprika, allspice, cloves, ginger and peanut oil. Mix well, then add the steak cubes, mix to coat evenly and then set aside to marinate for at least 1 hour.

Step 2 - Heat the BBQ to high heat (220 - 250°C) and prepare for direct grilling, ensuring the grills are clean.

Step 3 – Thread the steak pieces onto metal skewers and then place them onto the grill, close the BBQ lid and cook for 4 minutes. After 4 minutes, turn the skewers and cook for another 4 minutes or until cooked to your liking. Remove from the BBQ and set aside to rest, covered for at least 10 minutes. Serve garnished with the chopped parsley.

