

If using wooden skewers, make sure to soak them in water for at least 30 minutes otherwise they can burn.



6 SERVES | COOK 20 MINUTES (2 HOURS MARINATING)

GAS

BRAZILIAN BEEF KEBABS

INGREDIENTS

1kg beef rump steak	1 tsp ground cumin
1/4 cup extra virgin olive oil	1/2 tsp paprika
1/4 cup fresh orange juice	1/4 tsp cayenne pepper
1 crushed garlic clove or 1 tsp garlic (pre-minced)	Chille flakes to liking
	Lemon wedges, to serve

METHOD

1. Remove any excess fat on edge of meat and cut rump steak into thin strips and place in marinating bowl. Strips should not be wider than 2 centimetres or 8 centimetres long.
2. Combine oil, orange juice, garlic, cumin, paprika and cayenne pepper in a glass or ceramic bowl. Mix well and pour over sliced beef in mixing bowl and stir ensuring flavours cover all meat. Cover and place in the fridge for 2 hours to marinate.
3. Set the barbecue burners to high and bring the temperature to 500 °F or 260°C. This should take around 5 minutes depending on outdoor temperature. Once it reaches the desired temperature, turn all four burners to low. With all four burners on low, the temperature should remain somewhere close to 500 °F or 260°C.
4. Thread the beef onto metal skewers and place in a tray ready to transfer to the barbecue.
5. Cook the skewers on the bottom grill on the barbecue for 2-3 minutes each side for medium or until cooked to your liking. If you want to speed up the process, you can cook your skewers with the hood down.
6. Place skewers on serving tray, squeeze some lemon over the meat, a pinch of chilli (or to your liking) and serve.