



## BBQ Beef Satay

**Makes:** 2

**Prep time:** 15 minutes

**Cook time:** 10 minutes

### For the marinade:

500g sirloin steak

2 stalks lemongrass, tough outer layers removed and finely sliced

2 cloves garlic

1 teaspoon ground turmeric

2 teaspoons ground coriander

1 tablespoon sugar

1 teaspoon paprika or chilli powder

1 tablespoon neutral oil

### For the satay sauce:

1 shallot, finely chopped

2 cloves garlic, finely chopped

100ml coconut milk

100g peanut butter

50ml lime juice

4 teaspoons soy sauce

Sirloin is a lovely cut for skewering, as it stays really soft and cooks quickly - leave it a little pink in the middle, if you like. The satay sauce is simple to put together, and rich with coconut and peanuts, yet freshened with lime.

### Method:



**1.** Combine the lemongrass and all the marinade ingredients except the steak with some salt in a blender and whizz to a paste.

**2.** Trim any fat from the steak and cut into 1cm thick strips against the grain. Marinate overnight or for as long as you can.

**3.** Heat a splash of neutral oil in a wok and cook the shallots and garlic for a minute or so, stirring. Turn the heat down low and add the coconut milk and peanut butter, mixing until smooth.

**4.** Add the lime juice, sugar and soy sauce, followed by the ground coriander. Mix well and cook gently, stirring, for a couple of minutes. Set aside, covered, until the beef is ready.

1 teaspoon ground coriander

1 tablespoon sugar

Chilli flakes, to garnish

Neutral oil for frying



**5.** Once ready to cook, heat two gas burners on the Jupiter Outback BBQ and set the heat to high.

**6.** Thread the beef onto skewers and cook over direct heat for a few minutes each side, or until cooked to your liking.

**7.** Serve immediately with the satay sauce.