

Suya Beef Kebabs (Chichinga)

Ingredients

2-3 tbsps Suya Spice Mix (or to taste)

½ tsp sea salt

30ml groundnut oil, plus extra to brush

50g fresh ginger, grated

500g British rump steak, cut into 1cm strips

1 tsp cayenne pepper

Handful fresh coriander leaves

2-3 red chillies, finely sliced

100g roasted peanuts, crushed (optional)

You'll also need...

8-12 metal skewers, or wooden skewers soaked in water for 30 minutes

Technique

In a non-metallic bowl, join the suya flavor blend in with the ocean salt, oil and new ginger. Add the hamburger strips, throwing great to cover equally. Put away to marinate for something like 30 minutes.

In the mean time, light the grill and trust that the coals will gleam white (or intensity the barbecue to high). String 3-4 bits of meat for every stick. Brush the meat with just the right amount of groundnut oil, then cook for 3-4 minutes on each side until gently burned.

Serve the sticks dispersed with cayenne pepper, coriander leaves, cut chillies and peanuts, if utilizing, and present with Zoe's nut sauce as an afterthought.