

## INGREDIENTS:

700g trimmed rump steak

1 tablespoon each lemon juice, Thai fish sauce and light soy sauce

Few drops of Tabasco

teaspoon tomato ketchup

12 grindings black pepper

Salt

**TIME:** 10 mins + 2 hrs

**SERVING:** 4 people



Place eight wooden kebab skewers to soak on a jug of water. Whisk together the sauces, Tabasco, ketchup, lemon juice and pepper in a large bowl. Carefully cut the steak into thin strips, immerse in the marinade, turn well to coat, cover with film and refrigerate for two hours. Thread onto the skewers, sprinkle with salt and barbecue over a moderate flame for a minute each side.

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: