

**INGREDIENTS:**

800g rump steak, cut into cubes

8 peeled garlic cloves

1 tablespoon fine sea salt

1 level tablespoon freshly-ground black pepper

**TIME:** 15 mins + 2 hrs**SERVING:** 4 people

Place the cubes of steak in a bowl, add the pepper, turn well to coat, cover with film and refrigerate for two hours. Chop the garlic cloves finely on a board. Add the salt and using the back of a kitchen knife work it into the garlic to form a paste. Thread the steak onto metal or pre-soaked wooden skewers and barbecue until almost done, then brush on all sides with the garlic and salt paste and cook for a further two minutes.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**