

# ★ U.K. ★ BBQ ★ Week ★



## RECIPE

### Beef Satay



## INGREDIENTS

### Steak

2 Sirloin steaks

### Marinade

1 garlic clove – crushed  
1 thumb size piece of ginger – grated  
1 tsp of sambal or 1/2 a red chilli  
Zest of 1 lime  
1 Tbs light soy sauce  
1 Tbs soft brown sugar  
1 Tbs fish sauce

### No-cook peanut sauce

150g peanut butter  
1 Tbs soy  
1 Tbs honey  
1 tsp sambal or dried chilli flakes  
1 tsp grated ginger or puree  
1 clove garlic crushed  
1 tsp fish sauce  
150ml coconut milk  
Juice of 1 lime

## METHOD

### For the beef satay,

1. Marinade the two sirloins and leave for at least two hours.
2. Cut into thin strips and thread onto skewers.
3. Cook for 2mins a side or until cooked to your liking.
4. Serve with lime chilli, chopped spring onion, coriander and the satay sauce.

### For the No-cook peanut sauce

1. Mix the ingredients together until you have a smooth sauce

\*Cooking time, recipe requires 10 mins preparation and 2 hours marinating

Recipe from Chillin N Grillin NI. Check us out on Facebook: [Chillin N Grillin NI](#) or Twitter [@grillin\\_ni](#)