

# Tangy Beef Kebabs

there will be a queue at the BBQ for this one...

[www.ravingrecipes.com.au](http://www.ravingrecipes.com.au)



## **Shopping List:**

500grams rump steak  
2 cloves of crushed garlic  
1 small brown onion finely diced  
1 tablespoon fish sauce  
2 teaspoon soy sauce

## **Serving Sauce:**

4 tablespoons fish sauce  
2 tablespoon rice wine vinegar  
2 tablespoon brown sugar  
Juice from one lime  
1/4 teaspoon finely chopped red chilli

## **Method:**

Cut steak into thin strips 2.5 cm long against the grain of the meat. Place into a bowl with vinegar, fish sauce, soy sauce and onion. Marinate 30 mins.  
Mix the serving sauce ingredients together and set aside.  
Thread the beef strips onto bamboo sticks that have been soaking in water over night.  
Grill on a medium heat.  
Serve straight away drizzled with serving sauce and squeezed fresh lime juice.

## **Tip:**

2 tablespoons of crushed toasted peanuts can be sprinkled over the top for serving for that extra crunch, alongside a iceberg lettuce and bean shoot salad.