



STEAK WITH BARBEQUE SPICE RUB

HEAT LEVEL 🔥🔥🔥

Savor perfection with our Steak featuring a barbecue spice rub - a delightful blend of flavors for a mouthwatering and succulent dining experience.

15 Mins

2 Servings

INGREDIENTS

10 ml (2 tsp) olive or cooking oil
2 x 300 g rump or sirloin steak
5 ml (1 tsp) ground paprika
5 ml (1 tsp) chilli powder or crushed dried chillies
30 ml (2 Tbsp) light brown sugar
3 ml (½ tsp) ground cumin
5 ml (1 tsp) garlic salt
8 ml (1 1/2 tsp) Spur Smokey BBQ Spice
2 ml (¼ tsp) salt

METHOD

- 1 Rub oil on each side of the steaks.
- 2 Mix remaining ingredients together and rub the seasoning mixture into oiled steaks.
- 3 Place steaks over moderate coals or a hot griddle and grill for 4-5 minutes per side for medium-done. Serve with baked potato, wedges or salad of choice.

VARIATIONS

None

