



SURF & TURF

HEAT LEVEL 



Savor our Surf & Turf - a perfect blend of succulent seafood and flavorful grilled meat for a delightful dining experience.

30 Mins

3 Servings

INGREDIENTS

8 ml (1½ tsp) **Spur Texan Spice**

5 ml (1 tsp) Salt

2 cloves garlic, crushed

30 ml (2 Tbsp) olive oil

2 x 200 g sirloin or ribeye steaks

60 ml (¼ cup) **Spur Grill Basting**

Mussels

12 large uncooked mussels, (about 250 g)

60 ml (¼ cup) dry white wine

45 ml (3 Tbsp) butter or margarine

½ medium onion, chopped (optional)

45 ml (3 Tbsp) **Spur Durky Sauce**

30 ml (2 Tbsp) chopped fresh parsley or 10 ml dried

3 ml (½ tsp) **Spur Steakhouse Spice**

METHOD

- 1 Combine the salt, garlic and oil. Rub steaks on both sides with the mixture.
- 2 Grill the steaks for 4 - 5 minutes per side over warm coals or in a griddle pan until medium-done. During last grill, brush with Spur Grill Basting.
- 3 Mussels: Scrub mussels clean under running water. Place mussels with wine or water if preferred, in a heavy-based saucepan, or pot over coals or on stove. Cover and cook for a few minutes until shells opened and mussels are just done.
- 4 Remove mussels and most of the mussel water.
- 5 Add butter, onion, Spur Durky Sauce, parsley and Spur Steakhouse Spice.
- 6 Simmer for a few minutes until onion is soft. Return mussels, heat through, adding some mussel water if necessary.
- 7 Spoon over steak and serve warm.

VARIATIONS

- 1 Add Spur Peri-Peri Sauce or Spur Mushroom Sauce with mussels, or if preferred drizzle over when serving with the steak.
- 2 If mussel sauce in pot is too runny, just thicken with a little flour and water

