Beef Steak Kebabs
RECIPE

Beef Steak Kebabs

Cooking time	10-15 mins
Preparation time	30 mins
Serves	6

Top Tip: Soak the wooden skewers in a plate of water for 15 minutes before skewering the ingredients. This ensures that the skewers don't burn when braaied.

Ingredients

- 18 pickling onions, skins on
- 12 rashers streaky bacon
- 1 kg rump, cut into 2 ½ cm cubes
- 12 wooden skewers, soaked in water
- 18 button mushrooms, halved
- 1 red pepper, seeded and cut into squares
- 1 packet Royco® Spare Rib Marinade

Vegetarian

Replace the steak with halloumi cheese, and the bacon with red pepper for a delicious vegetarian version.

Family Friendly

Older kids can help you skewer the ingredients onto the sticks, while younger kids can layout the ingredients in a pattern ready for an adult to skewer.

Method

1. Boil pickling onions for 4-5 minutes, refresh in cold water, peel and cut in half.
2. Cut the bacon rashers in half, then roll each piece up.
3. Thread rump cubes onto the skewers, alternating with the pickling onions, bacon, mushrooms and red pepper squares.
4. Prepare Royco® Spare Rib Marinade according to packet instructions. Marinate kebabs for 20 minutes.
5. To Cook:
6. Braai kebabs over moderate coals, basting frequently, for about 10 minutes.

7. Grill kebabs in the oven for about 15 minutes, turning and basting frequently.
8. Serve immediately
9. Sirloin or fillet steak can be used for this recipe, but rump is the tastiest. The kebabs can be made a day ahead (as far as step 4) but only marinate 20 minutes before cooking.

Recipe Tags

Dry Marinades, Beef, Light Meal

Related Recipes



Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins



Beef Olives With Roasted Garlic And Caper Mash

Cooking time

120 mins

Preparation time

50 mins

The Ultimate Braai Broodjie

Cooking time

20 mins

Preparation time

15 mins



Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

Spatchcock Chicken with Rosemary and Garlic

Cooking time

60 mins

Preparation time

30 mins



Sticky Chicken Wings

Cooking time

15 mins

Preparation time

5 mins

Lasagna

Cooking time

30 mins

Preparation time

10 mins

Sausage And Potato Casserole

Cooking time

25 mins

Preparation time

15 mins

Cheesy Chicken Pasta

Cooking time

20 mins

Preparation time

15 mins

Spaghetti Bolognaise

Cooking time

30 mins

Preparation time

15 mins

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