

# Beef Kebabs

*on the barbeque*

## Method

1. Combine oil, orange juice, garlic, cumin, paprika and cayenne pepper in a glass or ceramic bowl. Add Maleny Black Angus Beef. Toss to coat. Cover. Place in the fridge for 2-4 hours to marinate.
2. Thread the beef onto metal skewers.
3. Preheat a large barbecue grill on medium-high. Cook the skewers for 1-2 minutes each side for medium or until cooked to your liking.
4. Serve with wraps, lemon wedges, salad and a tasty dressing (eg. yoghurt, lime and harissa dip).



## Ingredients

- 60ml (1/4 cup) extra virgin olive oil
- 60ml (1/4 cup) fresh orange juice
- 1 garlic clove, crushed
- 1 tsp ground cumin
- 1/2 tsp paprika
- 1/4 tsp cayenne pepper
- 1kg Maleny Black Angus Beef rump steak, cut into thin strips

Serves: 6 people

Preparation Time: 25 mins + 4 hours marinating (or longer if time permits)

Cooking Time: 5 mins

Extras: Recipe can be easily multiplied to feed larger numbers

