




Seared lemon, honey and butter steak

A quick, flavoursome alternative to plain steak on the braai.

 More than 2 hours **Serves:** 4

Recipe Type: Mains

Main Ingredient: Beef and veal

Ingredients

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4 lazy-aged sirloin steaks, (200-300 grams each)

Marinade

125 grams PnP butter

1 glug PnP olive oil

10 ml milled pepper

60 ml juice of 1 lemon

30 ml soy sauce

1 drizzle honey, or to taste

4 PnP garlic cloves, chopped

30 ml PnP chopped parsley

For serving

1 bunch rocket and herb salad

1 garlic bread

Method

- Heat marinade ingredients together in a small saucepan.
- Remove from heat and cool slightly, then pour over steaks and marinate for at least 2 hours.
- Cook steaks over hot coals for 3-4 minutes per side, or until cooked to your liking.
- Rest for 10-15 minutes before serving scattered with rocket and garlic bread on the side.