

SUYA KEBABS

Serving 8

INGREDIENTS:

2 kg beef

½ cup grounded roasted peanut (substitute: pumpkin seeds or other nutty seeds)

½ cup ginger (fresh or powder)

¼ cup chilli powder (or 10 fresh chillies)

¼ cup paprika (fresh or powder)

¼ cup onion (fresh or powder)

¼ cup garlic (fresh or powder)

1 tbsp sea salt

4 Maggi or Knor cubes

PREPARATIONS:

1. For the meat you can make fresh spices mixture or dry spices mixture.
2. Put all fresh ingredients (ginger, chilli, onion, garlic) in a food processor (not the Maggi or Knor cubes) to enable all spices to blend smoothly. (Can be stored in an airtight container in the fridge for future use (from 3 days to 1 weeks MAX).
3. Dry spices (ginger, chilli, paprika, onion, garlic) does not need to go in the food processor, it should be mixed very well together and can be stored in an airtight container in the fridge for future use (up to 3 months).
4. The best cut of beef for Suya kebab is top sirloin or similar cuts with reasonable amount of fat (this is necessary so the meat doesn't dry out).
5. In a large pan combine prepared meat for Suya with a little salt and Maggi/Knor prior to use.
6. The thinner your slice your meat, the less time it needs to cook.
7. Put half of the Suya spice mix on top of meat mix well and the rest after you have putting them in skewers.
8. You may save some for basting later in the grilling process too.