

Marinated steak

Ingredients

- ¼ cup olive oil
- ¼ cup Worcestershire
- 2 Tsp balsamic
- 2 tsp Dijon mustard
- 2 tsp chopped garlic
- 2 tsp chopped anchovies
- 2 pinches salt
- 2 pinches pepper
- 600g of rump steaks



Method

1. Mix all ingredients together in a bowl. Cover and marinate over night in the fridge.
2. Cook the steaks on a BBQ hot plate or char-grill to desired taste.
3. Remove steak and set aside to rest for a few minutes. Serve with your favourite salad. We serve the steak with a potato salad and poached egg.

This recipe is perfect for those springtime family BBQ's.