

Hereford Prime Rump Kebabs w Blue Cheese & Horseradish Sauce & Chunky Seasoned Chips

Prep : 10 min

Cook : 20 min

Serves : 4

Sauce

2 tbsp blue cheese, crumbled
2 tbsp sour cream
1 tbsp chives, chopped
1 tbsp horseradish
1 tbsp mayonnaise
salt and white pepper

Mix together in a bowl, season and pop in the fridge until ready to serve.

Chunky Seasoned Chips

4 large potatoes, cooked, sliced into wedges
1 tbsp olive oil
1 tbsp All Purpose Seasoning
Salt and freshly ground black pepper

Toss the potatoes into a bowl, pour over the oil and sprinkle in the seasoning. Toss around. Season then place directly on the grill. Cook for 5 – 10 minutes, turning occasionally they are crispy all over.

Kebabs

400g Hereford Prime Rump Steak, trimmed and cut into 2.5cm cubes
1 red onion, sliced into wedges
60ml olive oil
8 long sprigs Rosemary – leaves stripped with tips remaining

Preheat BBQ or grill to 180.

Thread your steak and onion onto the stripped rosemary skewers. Rub with oil, season with salt and freshly ground black pepper.

Place directly on the hot BBQ or grill, cook for 5 minutes, turning every now and then to get a nice even charred kebab, that is juice and moist on the inside.

Remove from the grill, rest for 5 minutes.

SERVE: Kebabs with chips, drizzled with sauce and green vegetables or salad on the side.