

INGREDIENTS:

- 4 200g rump steaks
- 1 finely-chopped onion
- 1 garlic clove grated
- Half a bunch each chopped parsley and basil
- 2 tablespoons each lime juice and white wine vinegar
- 5 tablespoons olive oil
- 1 teaspoon paprika
- Pinch of salt

TIME: 15 mins + 1 hour**SERVING:** 4 people

Whisk together the lime juice, vinegar and oil to form an emulsion. Whisk in the paprika, add the onion, garlic, herbs and salt and mix well. Trim the steaks and cut into inch-wide strips. Toss in the sauce and leave to marinate for an hour in the fridge. Scrape any excess sauce off the meat before transferring to the barbecue and baste with the remainder during cooking.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: