



RIBEYE WITH HERB DRIZZLE

* 750g ribeye steak

* Salt

MARINADE

* 4 Tbsp Worcestershire sauce

* 4 Tbsp olive oil

* 1 Tbsp salt

* 1 tsp freshly ground black pepper

HERB DRIZZLE

* 2 cloves garlic, chopped

* 4 Tbsp chopped fresh flat-leaf parsley

* 1 Tbsp chopped fresh thyme

* 1 Tbsp chopped fresh rosemary

* 1 tsp salt

* 1 tsp freshly ground black pepper

1. Combine the ingredients for the marinade and marinate the ribeye for approximately 1 hour.

2. Prepare the drizzle by mixing all the ingredients together.

3. Braai the steak over hot coals – at least 5 minutes on the first side before turning over, and braaiing for another 5 minutes, for medium-rare. If you prefer a medium steak, braai for 13 minutes in total. Salt the steak while braaiing. When the steak is done, leave it to rest on a wooden board for 7 minutes, then cut into 2cm strips.

4. Arrange the steak strips on a serving platter, dressed with herb drizzle.