

BBQ Carmichael Beef, Tomato & Olive Kebabs

Ingredients:

400g Carmichael's rump/sirloin steak
16 Cherry tomatoes
16 Large stoned olives
Salt & ground black pepper
Focaccia bread to serve

Baste

4 tbsp black & gold oil
1 tbsp sherry vinegar
1 Clove garlic

Fresh tomato relish

1 tbsp olive oil
1/2 Red onion, finely chopped
1 Clove garlic, finely chopped
6 Plum tomatoes, deseeded, skinned & chopped
2 Pitted green olives
1 tbsp chopped fresh parsley
1 tbsp lemon juice

Method:

1. Trim any fat from beef and cut into 24 evenly sized pieces.
2. Thread meat onto 8 skewers, alternating with cherry tomatoes and olives.
3. Make the baste, combine oil, vinegar, garlic, salt & pepper to taste in bowl.
4. To make relish, Black & Gold oil and fry onion & garlic for 3-4 mins until softened.
5. Add tomatoes & olives and cook for 2-3 mins until tomatoes are softened slightly. Stir in parsley and lemon juice and keep warm or leave to chill.
6. BBQ the skewers on an oiled rack over hot coals for 5-10 mins. Basting and turning frequently. Serve with relish and slices of focaccia.