



BRAAI STEAK GATSBY

HEAT LEVEL 

This Spur-style Gatsby will be the only one you crave! This mouth-watering, flavour bomb is the answer you've been waiting for. No sharing necessary – unless you're feeling generous.

25 Mins

1 - 3 Servings

INGREDIENTS

15 ml (1 Tbsp) cooking oil
500 g sliced steak of choice
1 large onion, peeled and sliced into rings
10 ml (2 tsp) Spur Steakhouse Spice
125 ml (½ cup) Spur Braai-time Marinade
125 ml (½ cup) Spur Creamy Chilli Sauce
1 large or 2 small French loaves
Lettuce of choice
1-2 tomatoes, sliced
200 g hand-cut chips or frozen chips, deep fried

METHOD

- 1 Heat the oil in a large, cast-iron skillet and add the steak to the skillet, followed by Spur Steakhouse Spice and Spur Braai-time Marinade.
- 2 Fry for about 10 minutes.
- 3 Add onion and fry further, or until softened alongside the steak.
- 4 Remove steak from pan and cut into strips.
- 5 Return steak to pan to fry a little further with more marinade, if required.
- 6 Slice the roll, horizontally down the middle.
- 7 Layer a few lettuce leaves, topped with sliced tomatoes.
- 8 Drizzle with Spur Creamy Chilli Sauce and top with hand-cut chips and Spur Steakhouse Spice.
- 9 Layer with saucy steak, and drizzle with more Spur Creamy Chilli Sauce.
- 10 Cut into four pieces just before serving and enjoy!

VARIATIONS

Substitute tomatoes with 1 red or green pepper, de-seeded, sliced and fried with steak.

