

# 5-INGREDIENT STEAK OEPSIES

Makes 6

Hands-on time: 10 minutes

Hands-off time: 15 minutes

## INGREDIENTS

400g beef steak cubes

2 tbsp Hinds Southern Grill All In One Seasoning

12 pieces streaky bacon

2 tbsp apricot jam

6 maraschino cherries

## Serving suggestion:

Salad

Braai sides

## METHOD

1. Set up your braai and soak the skewers in water for 1 hour to stop them burning when braaing.
2. Add the beef cubes and Hinds Southern Grill All In One Seasoning in a medium-sized bowl and stir until evenly coated.
3. Skewer the edge of the 2 pieces of streaky bacon onto the skewer stick, followed by a cube of beef. Repeat following with more beef cubes, ensuring to weave the piece of bacon around each beef cube. Repeat this until you have about 4 cubes of beef.
4. End each skewer with a maraschino cherry, if using and set aside until ready to braai.
5. Add the apricot jam to a small heatproof bowl and heat in the microwave for 1 minute or until the jam has turned to a runny consistency. *\*Chef's Tip: Any flavour jam can be used!*
6. When the coals are medium hot, braai the skewers for 5-7 minutes for medium-well steak, basting the skewers with the apricot jam at 2-minute intervals. *\*Chef's Tip: The oepsies can be cooked in an air fryer if preferred.*
7. Serve the oepsies alongside a side salad and your choice of braai sides, and ENJOY!