

# RIBEYE

## WITH HERB DRIZZLE

750g ribeye steak  
salt

### MARINADE

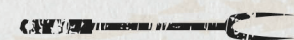
4 Tbsp Worcestershire sauce  
4 Tbsp olive oil  
1 Tbsp salt  
1 tsp freshly ground black pepper

### 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, drizzled with herb drizzle.

### DID YOU KNOW?



Jean-Yves Renard (France) and a group of butchers produced a steak measuring 27.68m long at Evron, France, on 14 May 2002. It still holds the Guinness World Record for the longest steak.

