



That's 2 x £2.49 Rump Steaks from B&M given a really good beating and seasoned! Although they are supposedly 21 day aged, we've found them to be very variable in the past. Sometimes cut along the grain of the meat and sometimes banded with what I used to call 'Trim' in the butchers, gristle! But on this occasion we struck gold!

Ingredients:-

- 2 Rump Steaks. Cut into two, trimmed and hammered with a meat hammer
- 2 Tsp of Peri-Peri seasoning Rub
- 3 Tbsp of Tomato Puree
- 1 Lemon, juiced
- 2 Tbsp of White Wine Vinegar
- 2 Cloves of Garlic, minced
- 2 Tbsp of Olive Oil
- 1 Tsp of Sugar
- 1 Tsp of Salt
- 1 Bay Leaf
- 4 Bread Rolls (Gluten free for us)
- 1 Large Tomato, sliced
- 1 Red Chilli, finely chopped
- 3 Tbsp of Margarine
- 4 Tsp of Chilli Chutney (Sue's creation)
- 4 Tsp of Mayonnaise

Oil to fry

Method:-

- (1) That you frustration out of the Steak. Beat it to death with a meat hammer!
- (2) Cut into suitable sized pieces to fit in your bun.
- (3) Rub the Steak with a little Oil on all sides and then rub with the Peri-Peri seasoning Rub.
- (4) Make up the marinade with the Lemon Juice, Olive Oil, Sugar, Salt, Garlic, Tomato Puree, Bay Leaf and White Wine Vinegar.
- (5) Pour over the Steak and place in the fridge, covered, for 2 hours.
- (6) Remove the Bat Leaf.
- (7) Heat Oil in a frying pan to a high heat and flash fry the Steak for 2 minutes on each side. Ours was still rare in the middle.
- (8) Remove and allow to rest.
- (9) Toast the buns lightly on the cut sides.
- (10) Combine the Margarine and chopped Chilli, spreading over the toasted buns.
- (11) Return to the grill cut side up so the the Margarine melts into the Buns.
- (12) Assemble the ?Burger? with Mayonnaise, Steak, Red Onions, Tomato slices and Chilli Chutney.

We simply served ours with hand cut chips. This flavour combination really packs a punch! Enjoy?.