

Crying Tiger Steak Sizzler



Ingredients

1000g beef skirt or flat iron steak

300g Verstegen Ketjap Bentang

4 fresh chillies diced

2 limes juiced

30g fresh coriander chopped

4 garlic cloves chopped

Method

Add the chopped chilli, garlic, coriander & lime juice to the **Ketjap Bentang** and mix well.

Put the beef and half of the marinade in a vacuum bag and marinate overnight.

Remove from the bag and dispose of the liquid.

Slice wafer thin and garnish with more chopped coriander and chillies.

Serve with the remaining marinade.

Verstegen adds that extra something.

