

## BBQ BEEF CUBES

### INGREDIENTS

- 1 kg sirloin, top sirloin, blade or fondue
- 2 tbs Worsteshire sauce
- 2 tsp Tomato paste
- 1 tbs Brown sugar
- 1 tsp Dijon mustard
- 2 tsp Ginger, sliced
- 2 tsp Garlic, sliced
- 1 Onion, sliced
- 5 tbs Soy sauce
- 1 tsp Sriracha sauce



### PREPARATION

In a Ziploc bag marinate the cubes for at least 24 hours.

Put ingredients except onions in a pan and reduce by  $\frac{1}{2}$ . This can be your BBQ sauce.

Cook on Intensive setting for 8 minutes then turn the cubes over and cook for another 10 minutes.

Skewer the cubes or serve on a platter with BBQ sauce with freshly chopped parsley.