

JAN BRAAI'S NAMIBIAN CHIMICHURRI STEAK

**Suitable for a Sunday
afternoon family lunch.**

Talk about generosity, make Jan Braai's Namibian chimichurri steak, and give your family something to talk about. Beautifully medium rare steak with a bright chimichurri sauce made on our **Coalsmith Series Charlie Grill & Smoker**.



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Prep time: 15 minutes
Cook time: 20 minutes
Serves 4 people

INGREDIENTS: RUMP STEAK FOR 4 PEOPLE

Salt and pepper

FOR THE SAUCE

4 long red chillies (deseeded and chopped)
4 long green chillies (deseeded and chopped)
2 garlic cloves (crushed)
½ tot of dried oregano
½ tot of course salt
1 teaspoon of ground black pepper
1 tot of white wine vinegar
2 tots of olive oil
½ cup flat-leaf parsley

INSTRUCTIONS:

1. Mix all the ingredients for the sauce together and place in a food processor or blender. Blend until everything is smooth and has a good, even consistency. In theory, you should put the sauce in a closed container and let it rest in a fridge for at least 2 days. In reality, you might consume it on the same day.
2. Light a massive wood fire and season the rump steak with salt and pepper on both sides just before the braai.
3. Braai over very hot coals for about 8 minutes in total until medium rare.
4. Let the steak rest for a few minutes then cut into strips, hitting the steak with the knife blade at a 45° angle.
5. Drizzle the chimichurri sauce over the steak strips and serve.

MEGAMASTER RECIPE TIPS



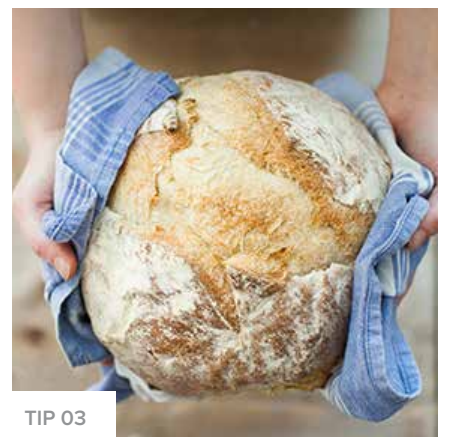
TIP 01

Don't have time to make your own chimichurri? Buy it bottled from any supermarket.



TIP 02

You can choose any steak cut of your choice, and braai it to you level of 'doneness'.



TIP 03

Serve with fresh bread or salad.