

SIEMER
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Barbecued steaks with anchovy butter

4 tbsp butter, softened
2 anchovies, mashed
1 tbsp flat-leaf parsley, finely chopped
1-2 tbsp olive oil
2 large red onions, sliced
1 red capsicum, sliced
1 clove garlic, finely chopped
4 scotch fillet steaks, about 200g each

Directions

Method

Place butter, anchovies and flat-leaf parsley in a small bowl and mix well.
Heat olive oil in a frying pan and cook red onions, capsicum and garlic over medium heat, stirring occasionally, for 15 minutes or until tender. Season with salt and pepper. Meanwhile, barbecue steaks for 3-4 minutes each side or until cooked as desired. Rest steaks in a warm place for 5 minutes.

To serve

Top steaks with anchovy butter and onion mixture and serve with creamy mash and green salad leaves