Snacks / Nigeria

Suya



Beef skewers in a ground peanut and spice rub, applied twice — before and after grilling.

Time 55 min **Servings** 4

What you'll need.

- ☐ 600 g Beef sirloin — in thin strips
- ☐ 2 tsp Ground ginger
- ☐ 2 tsp Cayenne pepper
- ☐ 1 piece Stock cube
- ☐ Onion, tomato, cabbage to serve — to taste
- ☐ 150 g Roasted peanuts
- ☐ 2 tsp Garlic powder
- ☐ 2 tsp Paprika
- ☐ 4 tbsp Neutral oil
- ☐ Salt — to taste

Let's make it.

01 Grind the peanuts to a fine crumb, wrap them in a cloth and press hard: the oil stays on the cloth and the powder comes out dry.

02 Mix the peanut powder with the ginger, garlic, cayenne, paprika, crumbled stock cube and salt: this is the yaji.

03 Oil the strips of beef and coat them in half the rub. Leave them half an hour.

04 Thread the meat onto skewers in waves so the heat gets between the folds, and grill it over a fierce fire two or three minutes a side.

05 Dust the hot meat with the other half of the rub and serve with onion rings, tomato and cabbage.

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