

Turn over for

**BBQ KEEMA
LAMB SLIDERS**

Serving suggestion



HERE COMES THE
Summer

HOT SEARED BEEF SALAD WITH NEW POTATOES AND HONEY DRESSING



SERVES: 4



PREP: 10 MINS



COOKING TIME: 15 - 25 MINS

INGREDIENTS

- 454g/1lb Cranstons Rump Steak
- 375g New Potatoes (peeled & halved)
- 1 medium Cucumber (sliced)
- 3tbsp Flat-Leaf Parsley (freshly chopped)
- 40g Flaked Almonds (toasted)
- 4tbsp Extra Virgin Olive Oil
- 30ml Sherry Vinegar
- 2tbsp Runny Honey
- 85 - 100g Bag Mixed Salad Leaves
- 8 Cherry Tomatoes (halved)

COOKING GUIDE

RARE: 2½ MINS ON EACH SIDE
MEDIUM: 4 MINS ON EACH SIDE
WELL: 6 MINS ON EACH SIDE

METHOD

- Boil the potatoes in salted water for 10 - 15 mins, or until tender. Drain and set aside.
- Add the cucumber to a large bowl with the parsley and almonds. Add the potatoes.
- **To prepare the dressing:** In a small bowl whisk together half the olive oil, sherry vinegar, runny honey and season.
- Heat the remaining olive oil in a pan and cook the steaks according to preference (see guide below). Season and set aside to rest for 5 - 10 mins.
- Cut the beef into 5cm/2in strips and add to the rest of the salad. Pour any of the beef juices from the pan into the salad dressing.
- Arrange the salad leaves onto a large plate, scatter the tomatoes over the salad leaves and spoon over half the dressing.
- Pile the beef and potato salad onto the plate, drizzle with the remaining dressing and garnish with sprigs of extra flat-leaf parsley.

www.cranstons.net

Recipe & image courtesy of www.simplybeefandlamb.co.uk

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