Serving suggestions

STEAK COATING MIX

Mushroom Wagyu Steaks
Serves 4

4 x 250g Wagyu steaks (or any cut of your choice)
4 tablespoons of DRY-IT Steak Coating Mix
Olive oil

1. Pat steaks dry with paper towel and coat each with small amount of olive oil.
2. Cover each steak with one tablespoon of coating mix and place immediately on a hot grill.
3. Cook as desired and serve with potato mash, salad etc.

Mushroom Steak Skewers
Serves 4

1 kg thick lean rump steak
¼ kg fresh button mushrooms
¼ kg small onions or French eschalots
3 Red Capsicum
4-6 tablespoons DRY-IT Steak Coating Mix
Olive Oil

1. Bamboo Skewers pre-soaked in warm water for 30 minutes
2. Cut steak into 4cm cubes and coat with Steak Coating Mix. Cut capsicum into 4cm squares. Slice fresh mushrooms and onions in half.
3. Thread steak, mushrooms, capsicum and onions onto skewers alternating twice. Brush with olive oil and grill on hot barbeque or griller for 15 minutes or desired doneness.
4. Season to taste.

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