

# Asian-glazed steaks



**Serves 4**

**Cooking time:**

Rare: 2 1/2 minutes on each side  
Medium: 4 minutes on each side  
Well done: 6 minutes on each side.

**Ingredients:**

4 lean England's Rose sirloin, rump or rib-eye steaks.

**Marinade:**

90ml/6tbsp light soy sauce  
60ml/4tbsp plum jam, grated zest and juice of 1/2 a lime  
2 spring onions, finely chopped  
45ml/3tbsp freshly chopped coriander  
5cm/2inch piece fresh root ginger, peeled and finely grated  
2 cloves garlic, peeled and finely chopped.

**Method:**

Place all the marinade ingredients into a large shallow bowl.

Add the steaks, cover and marinate in the refrigerator for 20 minutes, or overnight, if time allows.

Remove the steaks from the marinade and cook according to your preference on a preheated grill or barbecue.

Serve the steaks with a colourful couscous salad.

**Tip:**

This marinade works well with lamb steaks too.

