



Nigerian Beef Suya

Ingredients

1 lb beef flank or sirloin steak
3 tablespoons peanut oil
1/2 cup (spooned) roasted groundnut/peanut butter powder (40g)
1 tablespoon (5g) ground ginger
1 tablespoon (8g) sweet paprika
1 tablespoon (10g) onion powder
1 tablespoon (9g) Diamond Crystal kosher salt;
1 teaspoon (4g) garlic powder
1 teaspoon cayenne pepper
1/2 teaspoon ground grains of selim or grains of paradise
1/2 teaspoon ground (African) cubeb pepper (see note)
1/4 teaspoon ground cloves
A wooden spoon



You don't need a silver fork to eat good food.

In a small bowl combine peanut butter powder, ground ginger, sweet paprika, onion powder, kosher salt, garlic powder, cayenne pepper, ground selim, and ground cloves. Mix thoroughly.

Wrap beef tightly in plastic wrap and freeze until partially frozen, 15-30 minutes. Using a sharp chef's knife, slice the beef against the grain into 2-inch wide by 1-inch wide by 1/8th inch thick.

Place beef in large mixing bowl and drizzle the peanut oil over it. Sprinkle half the spice mixture and carefully massage it into the beef until evenly coated. Cover and place in refrigerator for at least 30 minutes and up to 8 hours.

Thread beef onto wet skewers. Heat gas grill on high heat and cover grill to preheat, about 5 minutes. Clean and oil grates. Place skewers on grill turning once, until charred on both sides, about 8 minutes. Transfer to serving platter and let rest 2 to 3 minutes.

Serve with reserved spice mixture, thinly sliced red onions, tomatoes, lime halves, crisp lettuce, and coriander leaves.

