

# Suya (Soo ya) - Africa

## Ingredients:

- 1 Lb frying steak
- 2 garlic cloves, crushed or minced
- 1 † sugar
- 1 † ginger, ground
- 1 † cinnamon powder
- 1 † chili powder
- 1 C peanuts, peeled and crushed



## Instructions:

Cut steak into 2 inch cubes, remove fat.

Cover with cling wrap and smash with the hand or rolling pin. Don't tear the meat, just make it very thin.

Uncover and place in a mixing bowl.

Mix sugar, garlic, ginger, cinnamon and chili in a bowl then add peanuts.

Sprinkle and rub mixture on the steak.

BBQ or grill the meat and serve with rice.

