

# #CREATEASTIR WITH NOLA® AND MELISSA'S STEAK MARINADE



WHEN THE STEAKS ARE HIGH, MELLISSA'S MARINADE  
BRINGS A TASTY TWIST.

 Serves 4

## INGREDIENTS:

- 250ml **Nola Original Mayonnaise**
- 2 cloves of garlic, crushed
- 2 tbsp (30ml) fresh thyme or rosemary
- ¼ cup (60ml) Seasoning to taste
- 2 large rump steaks

## METHOD:

Mix the **Nola Original Mayonnaise**, garlic, herbs and spices together. Rub over the steaks and leave for 30 minutes.

Braai the steak over hot white coals until done to your liking, turning frequently to make sure the steaks don't burn.

Serving Suggestion:

Serve with hot rosemary pap with **Nola Original Mayonnaise** folded through.

