

## SUCCULENT RUMP STEAK WITH GARLIC BUTTER AND HOT MUSTARD {SERVES 4-6}

### INGREDIENTS:

- A thickly cut 750g to 1kg chunk of rump steak Sea salt and pepper to taste
- 2 cloves freshly crushed garlic
- 50g salted butter
- Hot English mustard
- Fresh loaf sourdough, to serve

### METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Griddle and the Dome Cover on your Cobb Cooker and let it heat up for 10 minutes. Mix the butter and garlic together well.
3. If you have a generous piece of fat on the steak, place fat side down first for 5 minutes to brown.
4. Grill the steak for approximately 7-10 minutes a side, turning once, until medium rare.
5. (Cooking time will vary according to thickness.) Use tongs, not a fork, to turn the meat. Add salt and pepper to the steak only after the first turn, not before.
6. Allow the steak to rest for at least 5 minutes, allowing the hyped-up internal juices to settle a bit.
7. Slice the steak into 1cm slices using a sharp knife.
8. Place sliced steak onto a wooden board, slather with garlic butter, a little more salt and pepper and a dollop of hot English mustard on the side.
9. Tear the sourdough bread and let your guests enjoy!

### FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Maximum heat.