

Horopito Seasoned Aged Rump Steak

Rump steak is for me a delicious choice and there's no need to splash out on an expensive cut. You can mix and match your sides with this recipe and for a crowd its easy to scale. Using the [Rhayne Horopito Wild Herb Seasoning](#) takes this tasty piece of meat to the next level.



For me its very important that the steak is well aged and a thick cut. Have a chat with your butcher, they will be able to help.

Serves 4

$\frac{1}{2}$ teaspoon [Rhayne Horopito Wild Herb Seasoning](#)



600g (1.5lb) thick piece of rump steak

2 cloves of garlic, halved

2 tbsp sweet balsamic vinegar reduction, plus a little extra

Put the beef in a wide shallow dish and rub it all over with the garlic halved and then chop the garlic roughly. Season with salt and fresh ground black pepper and the sweet balsamic vinegar. Leave to marinate for 2 hours or covered over night in the fridge.

Make sure your barbecue or grill is really hot before starting to cook.

Barbecue (or grill) the beef for 3-4 minutes on each side, depending on how thick it is. Take off the barbecue and season with the [Rhayne Horopito Wild Herb blend](#) and cover with foil for 5 minutes, then slice thinly across the grain and serve with the meat juices.

Serve with sweet potatoes roasted with rosemary and garlic and fresh salads on the side and also seasoned with some Rhayne Horopito Wild Herb right before serving.