





Rooibos Steak Glaze

Ingredients

125ml strong rooibos tea
(some loose leaves for
inside the glaze)
50ml honey
50ml soy sauce
1 tablespoon lemon juice
2 tablespoon brown
sugar
1 table spoon butter

Method:

1. Add everything to a small saucepan except for the butter.
2. Simmer over medium heat until the mixture is reduced by about two-thirds. This will take about 8-10 minutes. You want your reduction to cling to the back side of a spoon without running off too quickly.
3. Add in the 1 tablespoon of butter and stir thoroughly to incorporate.
4. Remove from the heat and set aside.
5. Glaze your ALMOST FINISHED steak and serve.

Take Note:

Do not glaze from the start of cooking, the glaze will burn.

