

# Piri Piri Carne Spart

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	olive oil
4		jalapeno pepper - chopped, stemmed and seeded
2		poblano pepper - chopped, stemmed and seeded
1	tablespoon	crushed red pepper
1	teaspoon	salt
1	teaspoon	ground black pepper
1	tablespoon	minced garlic
1	tablespoon	cilantro - finely chopped
1	tablespoon	kosher salt
2	pounds	sirloin beef - 1/2" slices
4	long	Melissa's Sugar Cane Swizzle Stix Essence
2 1/2	tablespoons	paprika
2	tablespoons	salt
2	tablespoons	garlic powder
1	tablespoon	black pepper
1	tablespoon	onion powder
1	tablespoon	cayenne pepper
1	tablespoon	dried oregano
1	tablespoon	dried thyme

Combine all Essence ingredients.

Preheat the grill. In a saucepan, combine the olive oil, peppers, crushed red pepper, salt and black pepper. Bring the liquid up to a boil and reduce the heat. Simmer the sauce for 4 minutes and remove from the heat. Stir in the garlic. With a hand held mixer, puree until smooth. (or allow to cool slightly and puree in blender until smooth) Stir in the cilantro and kosher salt. At this point, allow the sauce to sit for 1 week under refrigeration before serving. Marinate the sliced beef in 1 cup of the sauce for 3-4 hours, refrigerated.

Remove the beef and make several slits in the beef about 1/4" apart, save the excess sauce for basting. Thread the meat through the swizzle sticks. Place on grill, cook for 2-3 minutes per side. Place remaining sauce in a saucepan and bring up to a simmer. Place skewers on platter and drizzle with sauce. Garnish with cilantro and Essence.