

BEEF SWAGS



Preparation time: 15 minutes

Cooking time: 15 minutes BBQ, then choice of oven time

Total Ingredients: 5, plus extras if required

Enough for 6 people

- 6 very large slices thin sliced Topside Steak
- 12 Bacon Rashers
- 12 slices of block Cheese, like Coon Tasty
- Spicy Red Sauce, or a sauce of your liking
- Mild Cajun Spice, or similar
- Butchers Twine or String

Lay a piece of Steak on a cutting board. Smother in Spicy Red Sauce and sprinkle with the Cajun Spice. Lay 2 strips of Bacon, then 2 large slices of Cheese on the Steak. Roll into a tight Swag Roll, and secure with 1 or 2 String ties, depending on width of Steak. Trim the Swag ends with a knife. BBQ on a medium flame, turning frequently until cooked.

Eat immediately, or you can also place them into a baking dish with an Onion Gravy for up to 1 hour until ready to serve.

For variation, you can add many extras to the fill, like Mushrooms, Capsicum, Onion, Philly Cheese & Tomato; however if the rolls are too thick, then you would need to oven cook them at the finish to ensure they get cooked right though.