



HARISSA VENISON SKEWERS WITH AVOCADO DIP



Prep: 15 mins
Cook: 10 mins
plus 1 hr marinating

The perfect summer BBQ treat, easy to make and delicious to eat!
Makes 16

INGREDIENTS:

Juice 1 lime
2 tbsp harissa
1 tbsp clear honey
4 sirloin venison steaks , cut into long thin strips

For the dip
2 ripe avocados , stoned and peeled
juice 1 lime
100ml natural yogurt

METHOD:

STEP 1

You'll need 16 skewers. If using wooden ones, soak in water for 30 mins first to prevent them from burning. Whisk the lime juice, harissa and honey in a large bowl. Add the venison strips and toss everything together. Leave to marinate for at least 1 hr (or up to 4 hrs if you have time).

STEP 2

To make the dip, whizz all the ingredients together in a food processor, then chill until needed.

STEP 3

Heat the barbecue or a griddle pan until smoking hot. Thread 2 pieces of venison onto each skewer, winding them around the skewer as you do, then season. Cook for 1 min on each side for medium- rare skewers, or longer if you prefer them well done. Serve warm with the dip.