Meister Club Venison Thai Sosatie

1 kg	Venison Sirloin, backstrap, cut in cubes
500 g	Sheep Tail, fat cut into cubes
500 ml	**Meister Club Thai Marinade (Product Code: 8110749)**
10	**Skewers Bamboo 3 mm x 20 cm (Product Code: 8214040), soaked in water for 30 minutes**

METHOD

1. Slice the Venison and Lamb Tail fat into bite-sized chunks and place in a bowl.
2. Pour over the **Meister Club Thai Marinade**, cover and allow to marinade for at least 30 minutes but up to 24 hours, covered in the fridge.
3. Thread the marinated product in the following order, 1 piece Venison, 1 piece Lamb fat, 2 pieces venison followed by lamb fat and if needed repeat onto soaked **Wooden Skewers**.
4. If not using immediately Vacuum pack using recommended **Vacuum Bag**.

COOKING METHOD: BRAAI

1. Heat a braai for direct cooking over Medium heat.
2. Once ready, Place the sosaties on the braai and cook the sosaties, turning every 3 - 5 minutes, until the venison is cooked to your desired doneness and golden brown on all sides.
3. Remove from the heat and allow to rest for 5 minutes before serving.

COOKING METHOD: PAN

1. Heat a heavy base pan then cook the sosaties, turning every 3 - 5 minutes, until the venison is cooked to your desired doneness and golden brown on all sides.
2. Remove from the heat and allow to rest for 5 minutes before serving.

COOKING METHOD: AIR FRYER

1. Remove from **Vacuum Bag** reserving the marinade and place at room temperature for 30 minutes
2. Place the sosaties into the air fryer basket. Be sure to place them side by side not overlapping each other.
3. Cook in the air fryer for 20 minutes at 180° C. There is no need to preheat the air fryer. After 5 minutes, remove the basket from the air fryer. Brush some of the remaining marinade over the sosaties. Pop it back into the Air fryer & allow to air fryer to continue the cooking process.
4. Once the air fryer turns off, remove the basket from the air fryer.

SERVING

1. Serve with your favourite sides like **Creamy Mushroom Paptert** and **Mexican Bean Corn.**

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