

## BBQ Crocodile Steaks



1. Prepare a fire in a barbecue and let the coals burn down until they are white.
2. Meanwhile, cut out six 30-cm (12-in) squares of aluminum foil and spread out on work surface. Place an equal portion of the carrots, leeks, gingerroot and lemongrass in the center of each square. Top with a crocodile steak. Add a slice of lime and pour about 1 tablespoon oyster sauce and  $\frac{1}{2}$  teaspoon sesame oil over each parcel. Wrap the foil to seal securely, lace the packets on the barbecue rack and cook for 6 minutes; at this point the crocodile should be tender. Open one package to check that the steak is done.
3. Once cooked, slide the steaks out of the foil onto serving plates. Top with coriander, mint and sesame seeds and serve.