

*australian  
bush spices*



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Red Meat Blend

## Red True Australian Kangaroo

500g kangaroo fillet  
2 tablespoons RED Australian Bush Spice  
1 1/2 tablespoons macadamia oil  
1 teaspoon lemon myrtle honey  
1 tablespoon orange juice

1. Put the kangaroo into a non metallic dish.
2. Combine the RED, macadamia oil, honey and orange juice.
3. Pour over the kangaroo and rub to coat the kangaroo in the marinade.
4. Cover and refrigerate overnight. Bring to room temperature before cooking.
5. Cook the kangaroo on a preheated BBQ grill or flat plate until cooked to your liking. Allow to stand for 5 minutes before slicing.

Serve with salad and hot spuds.

Serves 4