

★ U.K. ★ BBQ ★ Week ★



Indirect grill



Final Temp
99°C/210°F

10-12 hours

£25

Serves 8

RECIPE

Thai Pulled Beef with Crunchy Asian Slaw



INGREDIENTS

Marinade

2 Tbsp Soy Sauce
1 Tbsp Fish Sauce
2 Tbsp Rice Wine
1 Tbsp Sesame Oil
Juice and zest of 2 limes
2 Cloves of garlic, minced
2cm root ginger, minced
1 Tbsp Brown Sugar
1 Tbsp Palm Sugar

Beef

2kg of Chuck
2g Sea Salt
1g Black Pepper
1g Szechuan Pepper

Slaw

½ a red cabbage, shredded
½ a green cabbage, shredded
2 Carrots, grated
½ a medium red onion
1 red chilli, finely diced

Slaw

Dressing

1 Tbsp Olive Oil
2 cloves of garlic, minced
2cm root ginger, minced
2 Tbsp Palm Sugar
1 Tbsp Soy Sauce
1 Tbsp Fish Sauce
1 Tsp Sesame Oil
2 Tbsp Rice Wine
Vinegar
Juice of 1 Lime
Salt and Black Pepper to taste
1 Tsp Sesame Seeds, toasted
A bunch of Coriander, roughly torn.

Optional
Satay Sauce
Hoisin Sauce

16 Tacos

METHOD

1. Combine all the ingredients of the marinade in a zip-lock bag with the beef for a minimum of 3 hours, but preferably overnight.
2. Remove the beef, reserving the marinade liquid. Pat dry and coat with the salt and peppers. Leave the meat to come to room temp for 30 minutes.
3. Prepare your barbecue for indirect cooking at 110-120°C (225-250°F) until the beef hits approximately 70°C (160°F). Should take 6-7 hours
4. As your beef comes to temp bring the reserved marinade to the boil. You then place the beef in a casserole or Dutch Oven and braise the beef turning every hour until the beef starts to fall apart.
5. Combine all the ingredients for the slaw dressing and all the ingredients for the slaw, reserving the sesame seeds and coriander to sprinkle on top. Pour the dressing on at least 30 minutes before serving to allow all the flavours to infuse.
6. You will need a minimum of two tacos per person for a main course. Warm the tacos and assemble by putting beef on and a splash of the braising liquid, dress with crunchy Asian Slaw and sprinkle sesame seeds and coriander on top. I served these with Satay Sauce and Hoisin. Enjoy!

Recipe from @silverbackgrill

