

Grilled roast beef pastrami style

Total time **780 mins** 15 mins preparation time 45 mins cooking time 720 mins marinating time

Nutritional facts (per portion):
3529 kJ / 843 kcal

Fat: **35 g** Protein: **64 g**
Carbohydrates: **67 g**

INGREDIENTS

2 portion(s)

1 cup brown sugar
250 ml Kikkoman Naturally Brewed Soy Sauce
100 ml Kikkoman Mirin-Style Sweet Cooking Seasoning
250 ml water
400 g beef sirloin (or brisket)
Seasoning:
1 tbsp granulated garlic
1.5 tsp ground pepper
1 tsp ground coriander
1 tsp ground ginger
For serving:
1 gherkin
8 small slices of light-coloured bread
2 tbsp mustard
100 g sauerkraut
1 tsp honey

PREPARATION

Step 1

1 cup brown sugar - **250 ml** Kikkoman Naturally Brewed Soy Sauce - **100 ml** Kikkoman Mirin-Style Sweet Cooking Seasoning - **250 ml** water - **400 g** beef sirloin (or brisket)
Mix the brown sugar, Kikkoman Soy Sauce, Kikkoman Mirin-Style Sweet Seasoning and water. Place the meat in the marinade and refrigerate for 1 - 2 days.

Step 2

1 tbsp granulated garlic - **1.5 tsp** ground pepper - **1 tsp** ground coriander - **1 tsp** ground ginger
Once the meat has marinated, take it from the fridge and lift it from the marinade. Season from all sides with the dry spice mixture.

Step 3

Place the meat on the barbecue or grill and let it cook for 30 - 40 minutes, turning occasionally depending on the desired level of doneness. Allow the meat to stand for 10 minutes or longer after cooking, then cut into thin slices.

Step 4

1 gherkin - **8** small slices of light-coloured bread - **2 tbsp** mustard - **100 g** sauerkraut - **1 tsp** honey
Fry the sauerkraut with the mustard and honey.

Serve the slices of meat with the fried sauerkraut and sliced gherkin on bread spread with mustard.