

# 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)

**200 g** brown sugar  
**250 ml** Kikkoman Naturally Brewed Soy Sauce  
**100 ml** Kikkoman Mirin-Style Sweet 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**

**200 g** brown sugar - **250 ml** Kikkoman Naturally Brewed Soy Sauce - **100 ml** Kikkoman Mirin-Style Sweet 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.