KIKKOMAN

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):
3,529 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.