

# SMOKED BEEF SIRLOIN

Prep time: - minutes

Cook time: 4 hours

Serves - people



## INGREDIENTS

1 Whole Sirloin (6.6 - 11 lbs)

0.7 oz Maldon Salt or normal salt

1.4 oz Coarse Black Pepper

1.7 oz Brown Sugar

250ml Honey

100ml Whole Grain Mustard

1.7 oz Rosemary

100ml Truffle Oil

## FOR THE SMOKE

5.3 oz Oak Chips, about 4 handfuls

20 Bay Leaves

0.7 oz Cumin Seeds

0.35 oz Smoked Paprika

1 oz Rooibos

0.35 oz Ground Nut Meg

20ml Truffle Oil

6.6 lbs Briquettes

## INSTRUCTIONS

1. Marinade the Sirloin with dry ingredients as well as the Truffle Oil. The longer, the better.
2. Start up the fire in the offset smoker. Once the coals are white and glowing, add the smoke mix. Don't use more than 66 lbs of briquettes.
3. In the offset-smoker, sear the Sirloin fat-side down for approximately 3 minutes on each side at high heat.
4. Once done, put the Sirloin into the main smoker and smoke for 3.5 to 4 hours - depending on how smokey you want it. Pro Chef Tip: 230°F is the perfect smoking temperature - low and slow. (Check every 30 minutes, bearing in mind that every time you open the grill, you lose heat, so be quick.)
5. Once the wait is over, the best serve with this smokey dish is corn bread and BBQ sauce topped with some wild rocket.

*Together, made better, with you:*

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