

# BEEF CHUCK WITH STEAMED DUMPLINGS

Prep time: 10 minutes

Cook time: 1 hour

Serves 4 people

## INGREDIENTS

### FOR BEEF CHUCK:

1 beef chuck

10ml Worcestershire sauce

25ml tomato sauce

25ml sweet chilli sauce

5g salt

5g pepper

15ml honey

10 Cajun spice

3g thyme

### FOR DUMPLINGS:

2 cups flour

1 teaspoon salt

3g yeast

1 cup warm water

Chopped chives or parsley for garnish



## INSTRUCTIONS

### BEEF CHUCK

1. Mix all dry and wet ingredients together.

Add in chuck and make sure all pieces are covered in the marinade. Cover and leave to marinate for at least an hour.

2. On a Coalsmith Series Smoker, place marinated chuck on the grid and make sure the pieces are separated.
3. Smoke for about 45 minutes, regulating your temperature between 180-220°C.
4. Once done, remove from heat and baste with more marinade.

5. Rest for 10-15 minutes before serving.

### DUMPLINGS

1. Combine all dry ingredients and mix well.
2. Combine the warm water with a touch of oil and mix with dry ingredients until dough is smooth.
3. Separate dough into equal portions. Set aside and allow to double in size.
4. Bring stock water to boil. Add dumplings to the water and cook for 10 minutes.
5. Garnish with chopped chives and parsley.