

BERTUS BASSON'S BRAAIED BRISKET

Prep time: 15 minutes

Cook time: 30 minutes

Serves 4 people



INGREDIENTS

1kg thinly sliced brisket

SPICE RUB FOR BRISKET:

2 tablespoons sugar

2 teaspoons salt

2 tablespoons paprika

2 teaspoons ground cumin

1 teaspoon ground marjoram

2 tablespoons ground coriander

A handful of fresh picked rosemary

INSTRUCTIONS

1. Add all of the ingredients to a large bowl and mix through.
2. Season both sides of the thinly sliced brisket evenly.
3. **Tip:** You can ask your local butcher to prepare the brisket for you beforehand. If you're feeling up to it, remember to trim the excess fat off your piece of brisket, and slice against the grain in thin, 5mm slices.
4. Preheat your braai to 180-200°C.
5. Once your braai is ready, place the brisket on the braai over a moderately high heat. Flip regularly until crisp on both sides.