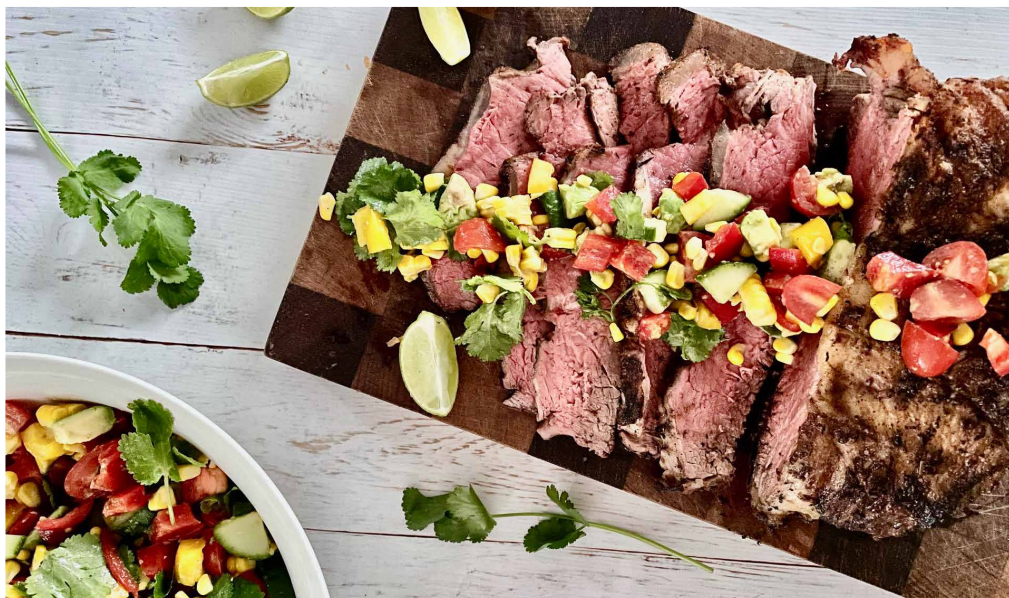


zesty whole bbq sirloin with fresh mexi salsa

cooking time 10-35min

serves 4-6



ingredients

FOR THE BBQ SIRLOIN:

2kg whole sirloin

zest of 2 limes

1tsp sea salt

1tbs ground cumin

1tbs ground coriander

1tbs smoked paprika

1tbs oregano

pinch cayenne pepper (to your liking)

FOR THE FRESH MEXI SALSA

2 cobs of corn, cooked with kernels cut off

1 red capsicum, diced

1 yellow capsicums, diced

1 punnet cherry tomatoes, quartered

1 large, or 2 small avocados, diced

1 lebanese cucumber, diced

1 bunch coriander, leaves picked off

juice of 2 limes

salt and pepper to season

method

1. at the sirloin dry with a paper towel.
2. using a sharp knife, shave off some of the hard external fat layer if desired, then cut 8-10 diagonal deep slashes through the fat.
3. drizzle with olive oil.
4. mix the spices, lemon zest and salt together in a small bowl. distribute over the sirloin, both sides, getting it into the cracks.
5. cover and set aside to come up to room temperature.
6. preheat your bbq to medium-high heat.
7. place the sirloin on the bbq fat side down to render the fat, then flip, cover and cook until it has reached your desired level (see notes).
8. set aside to rest for 15 minutes before slicing against the grain.
9. for the mexi salsa, combine all ingredients in a bowl and toss to combine.
10. serve with the bbq sirloin.

rare: cook for 10-15 min or until very soft to the touch. internal temperature of 49°C to 55°C.

medium rare: 15-20 min or until tender, springy and soft. internal temperature of 55°C to 60°C.

medium: 20-25 minutes or until tender and springy. internal temperature of 60°C to 65°C.

medium-well: 25-30 minutes or until firm. internal temperature of 68°C to 74°C.

well done: 30-35 minutes or until very firm. internal temperature of 77°C

