

Brunskill Beef

Traditional Hereford Cattle



Spiced Brunskill Beef BBQ Wraps

Serves 4

Ingredients

1 1/2 tsp mild chilli powder	Thinly sliced cos lettuce
2 tsp granulated sugar	Juice of 2 limes – more if needed
Salt and freshly ground black pepper	8 tortilla wraps
700g Brunskill Beef sirloin or rump steak	21 lg sour cream
1 large red onion – thickly sliced	25g coriander – chopped
1 – 2 medium green chillies – sliced	Lime wedges for serving
2 tbs olive oil	

Method

1. Mix the chilli powder with 1 tsp of the sugar, 2 tsp salt and 3/4 tsp of black pepper. Pat the steak dry, sprinkle the chilli mixture on both sides and let it sit at room temperature.
2. Lay the sliced onion and chilli on a large plate and sprinkle with 1 tbs of the oil, 1/2 tsp salt and 1/2 tsp black pepper.
3. In a bowl toss the lettuce with the lime juice and the remaining 1 tsp sugar, 1/2 tsp salt, add the remaining 1 tbs oil and toss again.
4. Cook the steak, onions and chilli on the bbq or griddle pan. Grill the steak to your liking, 5-6 minutes for medium rare. Grill the vegetables, turning once until grill marks appear and they are just tender. Transfer steak and vegetables to a cutting board; let the steak rest for 5 mins.
5. Chop the cooked onions and finely chop the chilli, add both of these and the chopped coriander to the lettuce and toss well. Season to taste with salt, pepper and lime juice.
6. Slightly warm the tortillas.
7. Thinly slice the steak and place in the tortilla. Top with the spicy slaw and a dollop of sour cream. Serve with lime wedges.