



BBQ PULLED-BEEF SANDWICHES

HEAT LEVEL 

Experience the bold and smoky goodness of our BBQ Pulled-Beef Sandwiches, featuring tender, slow-cooked beef bathed in barbecue sauce, sandwiched between soft buns for a flavor-packed culinary delight.

2 Hours

6 Servings

INGREDIENTS

BBQ PULLED BEEF

1.2 kg beef roast (topside)
60 ml (¼ cup) cooking oil
3 ml (½ tsp) Spur Steakhouse Spice
750 ml (3 cups) water
1 medium onion, chopped coarsely
3 cloves garlic, crushed
200 ml (¾ cup) Spur BBQ Sauce
30 ml (2 Tbsp) honey

SANDWICH

2 French loaves
Butter or margarine, for spreading
3 medium tomatoes, sliced or coarsely chopped
1 red onion, sliced
Fresh coriander or parsley, for serving
Spur Salad & French Fry Dressing

METHOD

- 1 Cut beef roast into four pieces. Heat half the oil in a heavy-based pot and brown meat on all sides. Season with Spur Steakhouse Spice.
- 2 Add half the water, cover and simmer for about 2 hours. Check water level during cooking and add remaining water if required. Continue for 30 minutes to 1 hour until tender.
- 3 Remove beef from pot and shred into long strands using two forks. (Do not make the strands too thin - a chunky texture is best.)
- 4 Heat remaining oil in the same pot. Sauté onion and garlic until soft. Add shredded beef, Spur BBQ Sauce and honey and heat through.
- 5 Sandwich: Cut loaves lengthways and spread with butter. Place shredded beef on bases and top with tomato, red onion and coriander. Drizzle with Spur Salad & French Fry or Sweet Chilli Dressing if preferred.

VARIATIONS

- 1 Cut the loaf in 2 to 4 sections for individual servings.
- 2 Add 3 ml (½ tsp) ground cumin for an enhanced flavour.
- 3 Add Spur Peri-Peri Sauce for a spicy kick.
- 4 Beef can be replaced with pork.

TIP

- 1 The pulled beef can be made in a slow cooker or roasted in a covered baking dish in the oven.
Add more Spur BBQ Sauce to next-day leftovers. The beef will soak up the sauce.

