

Al Pastor-Inspired Corned Beef Silverside by Antonio Cruz Vaamonde



These Corned Beef Silverside recipes are a great value way to prepare multiple easy and delicious meals.

Recipe supplied by Antonio Cruz Vaamonde.

Ingredients

For the Corned Beef Silverside

2 x IGA Australian Corned Beef Silversides (approximately 1.5kg each)

2 brown onions, quartered

4 cloves garlic

10-12 dried red chillies, deseeded

1 whole tomato

1 small can pineapple chunks, including juice

2 cups beef stock

Handful coriander stems, washed

2 bay leaves

2 tbsp Black & Gold tomato paste

½ can chipotles in adobo (optional)

3-4 tbsp apple cider vinegar or white vinegar

Spice Mix

2 tbsp smoked paprika

2 tbsp ground cumin

2 tbsp dried oregano

2 tbsp freshly cracked black pepper

Salt to taste

Method:

1. Set your oven to broil or highest setting.
2. Place the onion quarters and garlic on a tray and roast until well charred. Alternatively, char them in a dry frying pan over high heat.
3. Meanwhile, place the dried chillies and whole tomato in a bowl and cover with boiling water. Leave to soften for 10 minutes.
4. Add the charred onions and garlic, softened chillies, tomato, pineapple (including the juice), chipotles in adobo (if using), smoked paprika, cumin, oregano, brown sugar, black pepper and tomato paste to a blender.
5. Add a splash of the chilli soaking liquid and blend until smooth.
6. Place the corned beef silversides into a large pot or Dutch oven and pour over the sauce.
7. Add the beef stock, coriander stems and bay leaves. Add a little extra water if needed, so the meat is mostly submerged.
8. Bring to a gentle simmer, cover and cook on very low heat for approximately 2 hours, or until tender enough to pull apart.
9. Once cooked, remove the corned beef silversides from the cooking liquid.
10. Pull one silverside apart while still warm for tacos, nachos and loaded fries.
11. Refrigerate the second corned beef silverside overnight before slicing thinly for sandwiches and ramen.