

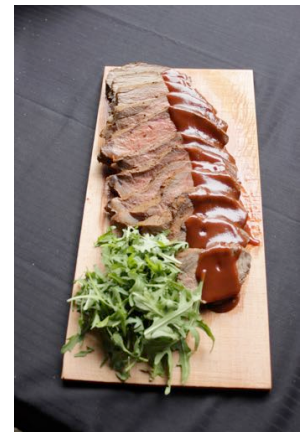


Veal Picanha Grilled with Whiskey-Tomato Sauce

Prep 10 m | Cook 20 m + 10 m | Ready in 1 h

Ingredients

- 500 g – 750 g veal picanha
- 2 tbsp kosher sea salt
- 2 tbsp Porterhouse steak spices
- 1 bottle whiskey BBQ sauce (tomato-based)



Directions

1. Preheat an outdoor grill to 200 degrees C (medium heat).
2. Mix salt and spices together and rub the picanha. Grill the picanha until golden brown. Take it off the grill and wrap in aluminium foil. Put this back on the grill on indirect low-medium heat and let it sit for approx. 15 minutes (core temperature of 48 degrees C).
3. Remove the picanha from the grill.
4. Remove the picanha from the foil and put it back on the grill. Glaze with the sauce two times on each side and take it off the grill.
5. Let it rest in some foil for approx. 15 minutes, take it out and slice thinly.
6. Serve with some more of the sauce.

