

Lightly Smoked Asado

Recipe By Daniel Aviv



Cooking and Prep:  10
h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Medium

Diet: Paleo, Gluten Free, Low
Carb, Sugar Free

Source: Family Table by
Mishpacha Magazine

This asado is cooked mostly at home, so that you can enjoy a piece of good meat on a picnic with it taking only minimal preparation time when you're out.

Ingredients (22)

Meat

- 4 and 1/2 pounds (2 and 1/4 kilograms) bone-in short ribs (or flanken)
- 2 carrots
- 1 head garlic, halved
- coarse salt
- pepper

- 1 tablespoon coriander seeds, somewhat crushed (optional, but it adds taste)
 - 1 tablespoon smoked paprika, divided
 - 1/2 cup brandy or **Baron Herzog Pinot Grigio** or other dry white wine
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Salsa

- 3 cloves garlic
 - 1 red pepper
 - 1 hot pepper (*optional*)
 - 5 tomatoes
 - 1 onion, coarsely sliced
 - small bunch parsley
 - juice of 1 lemon
 - 1 tablespoon **Gefen Olive Oil**
 - salt
 - pepper
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Serving Suggestion (Optional)

- tortillas
 - pineapple, quartered
 - nectarines, halved
 - melons, sliced
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Start Cooking

Home Preparation

1. Preheat oven to 500 degrees Fahrenheit (250 degrees Celsius).
- 2.

Place meat in a large baking pan. Arrange whole carrots and garlic halves between pieces of meat.

3. Season with salt and pepper. Sprinkle on coriander seeds and half a tablespoon smoked paprika. Pour wine or brandy over everything. Bake uncovered for 30 minutes.
4. Remove pan from oven. Cover with three layers of aluminum foil. Lower oven to 350 degrees Fahrenheit (180 degrees Celsius), and bake for an additional three hours. Cool completely and remove meat from pan.
5. Place one-fourth cup of gravy from the pan into a small bowl, mix with another half tablespoon smoked paprika. Add salt and pepper. Rub mixture onto the meat and put meat into a sealable container.
6. Close and wrap container in plastic wrap and store in refrigerator for six to 12 hours.

To Make the Salsa

1. Process garlic and red pepper in food processor. Add other ingredients and process until coarsely ground.
2. Transfer to an airtight container. Refrigerate for up to two days.

Packaging

1. Put both containers into a cooler or insulated bag, with the asado container directly on top of an ice pack.

On-Site Preparation

1. Place grill rack about eight inches (20 centimeters) over hot coals.
2. Grill asado pieces until the outside of the meat forms a crunchy layer. Make sure to flip the meat only once.

Serving Suggestion

1. Serve salsa alongside asado. You can warm tortillas on the grill for 10 seconds on each side. Spread salsa on them, crumble meat on top, and roll up into a laffa. For the complete South American experience, serve with barbecued pineapple quarters, nectarine halves, or melon slices.

Credits

Photography by Hudi Greenberger

Food Styling and Props by Chavi Feldman