



2 SERVES | COOK 10-15 MINUTES

ELECTRIC



IBERICO PLUMA WITH SHERRY WINE REDUCTION SAUCE

INGREDIENTS

Pluma Steak (silver skin trimmed)

Sherry Wine of Choice

Big Swede BBQ Badass Beef
Spice OR BBQ spice rub of choice

2 Cups Pork or Beef Stock

2 Shallots finely diced

3 Tbsp Butter

2 Sprigs of Thyme

METHOD

1. Add 1 tbsp of butter to a hot pan, sauté the shallots and lower the heat to medium low to caramelize the shallots.
2. Once shallots have a nice colour, turn up the heat and add 1 and a ½ cups of Sherry Wine. Cook until almost reduced then add 2 Cups or Pork or Beef Stock, stir until sauce thickens.
3. Add the remaining 2 tbsps. of butter and let this melt, stir and set aside.
4. Preheat BBQ to 550°F or 287 °C, once BBQ is at temperature add the Pluma steaks and grill
5. Flip steaks over after 2 minutes, continue grilling until you reach an inner temperature of 135°F or 57°C.
6. Remove from BBQ when ready, allow to rest for 4-5 minutes
7. Slice and enjoy.

