



ASADO

SERVINGS 2

🕒 PREP TIME 10 MIN

COOK TIME 5 HRS

INGREDIENTS

- Top sirloin (tapa cuadril)
- Flank steak (vacío)
- Tri-tip, rump tail, sirloin bottom, or tip roast (colita cuadril)
- Beef ribs (costilla ancha)
- Parrillero (beef and pork chorizo sausage)
- Morcilla (blood sausage)

DIRECTIONS

1. Season the meat with rock salt.
2. Slow cook the meat on a barbecue for a few hours. The meat must first be placed with the fat side down, and must be flipped only once.
3. Grill the sausages toward the end. You can also grill the sausages at the beginning and snack on them while waiting for the meat to finish cooking.

