

Country pig tomahawk steak in beer juice with Coleslaw

Recipe for 4 servings

Preparation time: 15 minutes + marinate 30 minutes

Grill time: 15 minutes

Total time: 1 hour

For the steaks:

4 tomahawk steaks from the country pig, each approx. ½ lb

2 fl.oz. of Bitburger Triple Hop'd Lager

3.5 fl.oz. of apple juice

2 fl.oz. of apple cider vinegar

1 tbsp of sea salt

3.5 fl.oz. of honey

Chili from the mill

Vegetable oil for greasing the grillage

For the Coleslaw:

1 small pointed cabbage max. 1.5 lb

2 carrots

4 sticks of young leek

2 tbsp of tomato cubes

Juice of 1 lime

2 - 3 tbsp of mayonnaise

Equipment:

Grill / cookware

Preparation:

1. Prepare the grill (with lid approx. 350 ° F – 400 ° F) for medium direct / indirect heat.
2. Cut the fat side of the steaks. Mix the beer, juice, vinegar and salt together. Place the meat covered in it for at least 30 minutes at room temperature (preferably overnight in the refrigerator).
3. Take the steaks out of the marinade and let them drain. Grease the grill rack with oil and grill the meat for 2 - 3 minutes on each side until a pattern emerges. Then switch to indirect heat and continue to grill for 5 - 6 minutes. Finally, let it rest for 5 minutes without heat (optimal core temperature 130 ° F).
4. In the meantime, fill the marinade into the grill / cookware, add honey and simmer syrup over indirect heat with the lid closed. Season with chilli. Grill the bacon closed on indirect heat until crispy.
5. Clean the white cabbage, quarter it, remove the stalk and chop or cut the cabbage into fine strips. Peel the carrots and cut them into strips as well. Clean the leek and cut

into strips. Season white cabbage with a little salt, sugar and lime juice and knead well. Then mix white cabbage, carrots, leek, tomatoes and mayonnaise together to form a coleslaw.

6. To serve, spread the syrup on the steaks, season with salt and pepper and refine Coleslaw.