



CORNERED BEEF , PICKLED GREEN TOMATO DAMPER SANDWICH

Recipe by Matt Moran

Serves 6

12 thick slices of damper bread
100 gm sliced cheddar cheese
100gm salted butter

CORNED BEEF

500 gm corned silverside
1 carrot, peeled and coarsely chopped
1 onion, peeled and coarsely chopped
1 celery stalk, coarsely chopped
¼ large leek, washed and coarsely chopped
4 sprigs of thyme
3 cloves of garlic, peeled
2 fresh bay leaves
3 cloves

PICKLED GREEN TOMATOES

100 ml (1 cup) white vinegar
2 Tsp rock salt
2 Tsp white sugar
5 coriander seeds
1 cloves of garlic, peeled and crushed
1 fresh bay leaf
1 whole clove
6 black peppercorns
300g green tomatoes, sliced

SPICY MAYONNAISE

1 cup whole egg mayonnaise
1 tbsp tomato ketchup
2-3 shakes hot pepper sauce, such as Tabasco
1 tsp Worcestershire sauce
1 small eschallot, finely diced
1 tsp grated horseradish
Juice of ½ lemon
Pinch of sweet paprika

- 1.** To make the corned beef, combine the silverside in a large saucepan with the remaining ingredients. Cover with plenty of cold water, bring to the boil over medium-high heat, then reduce the heat to low and cover with a lid. Allow to cook on a low heat at a gentle simmer for 3 hours or until tender. Cool to room temperature for a few hours, then refrigerate overnight.
- 2.** To make the pickled green tomatoes, combine all the ingredients except the sliced tomatoes in a saucepan with 200ml of water. Bring to the boil over medium-high heat, then strain, and pour the hot liquid over the green tomatoes. Allow to cool.
- 3.** To make the spicy mayonnaise, combine the mayonnaise in a bowl with the ketchup, hot sauce and Worcestershire sauce, then add the eschallots, horseradish, lemon juice and paprika. Season to taste with sea salt and freshly ground black pepper and set aside.
- 4.** To assemble the sandwich, drain the corned beef and slice thinly then layer on half the bread slices with the cheddar, drained pickled tomatoes, and the spicy mayonnaise. Sandwich with the remaining slices of bread. Place a large frypan on a medium heat and add in the butter to melt it. Place the sandwiches into the pan and cook until golden brown, then turn and repeat on the other side. Remove from the pan and serve.