



*Global British Grill*

# TRADITIONAL SOUTH AMERICAN ASADO

## THE ASADO

**Asado** is a technique for cooking meat, usually lamb or Beef, over an open fire, alongside various other meats which are cooked on a grill (parrilla). Asado is popular in the Pampas region of South America, and it is the traditional dish of Argentina, Uruguay, Chile, and Paraguay.

When we are cooking a lamb this will take around 6 hours, allowing the guests to view and smell the spectacle.



For over 25 years we have been offering our clients the opportunity to experience the meats, traditional cooking and other traditional foods from South America.

We cook Asado's for groups as small as 10 and up to 2,000 people. Whether it be a private party, wedding or Corporate event we have done it all!

To see our traditional menu options and to book Contact us!  
(404) 775-6260 / James@tailormade.events