



YAKINIKU®
ORIGINAL JAPANESE GRILL

KAMADO HOT DOG ROLLS

BY FLAME ON BBQ

Ingredients:

4-6 white buns
4-6 Iberico Chistorra sausages
4-6 slices Cheddar cheese
TexMex cheese (grated)
Jalapeño peppers (sliced)
100 g bacon strips
Fried onions
Fresh chives

Ingredients for the special sauce:

8 tbsp mayonnaise
2 tbsp ketchup
1 tsp mustard
1 tsp pickle juice
1 tsp coarse sea salt
1 tsp onion powder
1 tsp garlic powder
1 tsp whisky

Light a medium amount of charcoal and heat your YAKINIKU Kamado to 150 °C. For this recipe you are going to use direct heat. Place the Teppanyaki plate over the fire.

Allow the plate to preheat thoroughly (at least 5-10 minutes).

Slice the top of the buns open without cutting all the way through.

Prepare the 'special sauce' by mixing the following ingredients:

8 tbsp mayonnaise
2 tbsp ketchup
1 tsp mustard
1 tsp pickle juice
1 tsp coarse sea salt
1 tsp onion powder
1 tsp garlic powder
1 tsp whisky (or more to taste)

Grate some TexMex cheese and finely chop the fresh chives.

Supplies:

Teppanyaki plate
Heat-resistant gloves
BBQ tongs or tweezers
Bowl for the sauce
Whisk or spoon
Cutting board and knife

Kamado set up:

direct heat, Teppanyaki plate

Start by frying the bacon strips on the hot Teppanyaki plate until crispy. Let them drain and chop them finely into bacon crumble.

Next, grill the Iberico Chistorra sausages on the Teppanyaki plate until golden brown and cooked through.

Open the sliced buns and place a slice of Cheddar cheese at the bottom.

Place the grilled sausages into the buns, sprinkle with grated TexMex cheese, and add some jalapeño slices.

Briefly return the filled buns to the Kamado to let the cheese melt nicely and close the lid.

Remove the buns from the grill and finish them off: Generously sprinkle over the bacon crumble and fried onions. Drizzle the special sauce and, if desired, some extra ketchup over the top. Garnish with freshly chopped chives as the final touch.

Serve immediately and enjoy these juicy, spicy, and cheesy hot dog rolls!