



**YAKINIKU®**  
ORIGINAL JAPANESE GRILL

# STEAK

## JACKET POTATO AND SALAD

### **Ingredients:**

steak (180 grams per person)  
4 large jacket potatoes  
young lettuce  
red wine barrel shavings - EldurApi  
150 gr soft butter  
vegetable spices - EldurApi  
clove of garlic  
fresh garden herbs  
olive oil

### **Supplies:**

cast iron grill  
woodchipper

### **Kamado set up:**

Direct and indirect heat

Light a medium amount of charcoal and heat the Kamado to 200 °C. Place the pro set and place a half-moon heat shield on the lower level, and half a grid and half a cast-iron grid on the upper level. This way you can roast the potato with indirect heat, and grill the steak with direct heat.

Wrap the washed potatoes in aluminium foil and then place them in the Kamado for about 1 hour.

Meanwhile, rub the steaks with olive oil and meat herbs, do this on both sides.

Mix the softened butter with vegetable herbs, fresh garden herbs and a clove of garlic.

Grill the steak on the cast-iron grill, add some red-wine barrel shavings with the woodchipper. Grill the steak on both sides for about 5 minutes.

Make a fresh salad of the young lettuce with olive oil and vegetable seasoning. Serve the herb butter on top of the potatoes.

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