



# BACON LOW AND SLOW COLESLAW

**Ingredients:**

*Cabbage salad*

1 half chinese cabbage  
1 carrot on julienne  
2 spring onions  
mayonnaise (Kewpie)  
rice vinegar tablespoon  
miso tablespoon  
mirin good shoot  
Asian herbs - EldurApi

*Bacon*

bacon without swear 400 gr  
meat marinade - EldurApi  
BBQ seasoning - EldurApi

**Set up:**

heat deflector  
multilevel lift

Light a medium amount of charcoal and heat your Kamado to 110/120°C. When the Kamado is at temperature, place the multilevel lift in the Kamado. For this recipe, work with indirect heat. Place the heat shield on the lowest level and the grill on the highest level.

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Make small cuts in the fat layer of the bacon. Next, take the meat marinade from EldurApi and rub the bacon, this marinade protects the meat from drying out. Next, season the bacon with a generous amount of EldurApi BBQ seasoning.

Next, make a bed of rosemary on the grid in the Kamado and place the piece of bacon on top. Let the bacon cook for about 4-5 hours. Every 15 minutes, add some red-wine-barrel chips via the woodchipper for a subtle smoky flavour.

woodchipper

**Kamado set up:**  
indirect heat

For the coleslaw, combine the Chinese cabbage, carrots and spring onions in a bowl. Then add the miso, EldurApi Asian spices, kewpie mayonnaise, mirin and rice vinegar. Mix well and leave the salad in the fridge for a few hours.

After 4-5 hours, remove the bacon from the Kamado and slice it. Serve the bacon with the coleslaw. Enjoy your meal!