

YAKINIKU®
ORIGINAL JAPANESE GRILL



KOREAN HOTDOG

Ingredients:

- 3 pork sausages
- 3 soft rolls
- 100 g Kimchi
- 1 handful of fried onions
- 1 bunch of coriander
- 3 tbsp mayonnaise

Supplies:

- Shichirin
- Binchotan
- yakitori bars
- BBQ skewers

Kamado set up:

- Direct heat

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin. Remove the standard grate and allow to reach good temperature. When the Shichirin is up to temperature place the Yakitori bars.

PREPARATION

Use two skewers to thread all three sausages at once, placing one skewer to the left and one to the right of the sausage so you can turn it over more easily.

When the Binchotan is well hot, place the sausages on the Yakitori bars. Grill for about 5 minutes per side.

Meanwhile, scoop out the Kimchi from the liquid and chop it coarsely.

Spread the rolls with mayonnaise. Then chop the coriander and spread the Kimchi over the buns. When the sausages are ready put them on the bun. Top with coriander and fried onions.