



KOREAN

PORK BELLY SANDWICH

Ingredients:

100 gr kimchi
100 gr mayonnaise
gochujang
EldurApi 10 Classic BBQ Herbs
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper
500 gr pork belly strips
75 gr lettuce
4 hamburger buns

Supplies:

Kamado
cast iron grid
tweezer straight
Pro set

PREP TIME

Light the charcoal and heat your Kamado to a temperature of 150 °C. For this recipe, work with direct heat and place the pro set in the Kamado. After this, place the cast-iron grid on the highest level in the multilevel lift. Now let the Kamado heat up further to 180 °C.

PREPARATION

Season the pork belly with the BBQ Herbs, Japanese Smoked Salt and Japanese Szechuan Pepper. Afterwards, place the pork belly on the grill using the straight tweezer. Grill for 5 minutes.

Meanwhile, chop the kimchi and mix well with the mayonnaise and gochujang. Next, pick the lettuce and cut open the burger buns.

Spread the kimchi mayonnaise on the bottom of the burger bun followed by some lettuce and pork belly. Finish the burger with the top of the burger bun and serve.

Kamado set up:

Direct heat

DID YOU KNOW?

Kimchi is a traditional Korean side dish of salted and fermented vegetables, such as napa cabbage and Korean radish. A wide selection of spices are used, including gochugaru (Korean chili powder), spring onions, garlic, ginger and jeotgal (salted seafood). Kimchi is also used in a variety of soups and stews. Kimchi is eaten as a side dish with almost every Korean meal.