



ASIAN SKEWERS

BY LA COCINA DEL SUR

Ingredients:

± 500 gr pork tenderloin
1 tbsp EldurApi 14 Classic Meat Herbs
2 tbsp soy sauce
1 tbsp oyster sauce
1 tbsp cognac
2 rings of pineapple
6 slices of smoked bacon
1 tbsp olive oil

Supplies:

Shichirin
YAKINIKU BBQ skewers
Binchotan brush

Kamado set up:

Direct heat

PREP TIME

This recipe is in collaboration with La Cocina del Sur

Cut the pork head meat into 3x3 cm cubes. Add the Meat herbs, soy sauce, oyster sauce and cognac. Then let the meat marinate for at least 2 hours or preferably a whole night.

Once the meat is marinated, light a medium amount of Binchotan, fully open the sliders of the Shichirin and allow it to reach temperature. When the Shichirin is up to temperature place the grill.

PREPARATION

Start by cutting the pineapple into rings and the smoked bacon into chunks. Set this aside.

Next, grab the BBQ skewers and then you can start basting the pork head meat, smoked bacon and pineapple.

Before you put the skewers on the grill, grease them first. You do this with a brush with olive oil or another vegetable oil. Put the skewers on the grill and grill for about 10 to 15 minutes until done.

Then garnish the skewers with sesame seeds and enjoy!