



# GRILLED SQUID

## LEMON SALSA

### Ingredients:

4 squids (cleaned)  
1 lemon  
1 shallot  
1 clove of garlic  
15 gr flat parsley  
15 gr coriander  
15 gr chives  
1 tbsp extra virgin olive oil  
YAKINIKU Japanese smoked salt  
YAKINIKU Japanese Szechuan  
Pepper

### Supplies:

Kamado  
BBQ skewers  
pro set

### Kamado set up:

Direct heat

### PREP TIME

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150°C. For this recipe, work with direct heat, place the pro set and place the grid on the top level. Now let the Kamado heat up further to 220°C.

### PREPARATION

You start by slicing the squid diagonally. Then you thread it onto the skewers.

You now start making the lemon salsa. Coarsely chop the coriander and parsley and combine them in a bowl. Then finely chop the chives, garlic and shallot and add it all. Grate the lemon and mix it with the olive oil to the salsa.

Grill the squid for 2-3 minutes on the Kamado.

Season the squid with some salt and pepper. Finish the dish with the salsa, lemon juice and olive oil.