



# IBERIAN PORK CHEEKS

## BY LA COCINA DEL SUR

### Ingredients:

1 Iberian pork cheek per person  
1 tbsp EldurApi meat seasoning  
30 ml extra virgin olive oil  
1 tbsp chopped garlic  
2 tbsp chopped fresh parsley  
Spanish green chillies

### Supplies:

Shichirin  
Binchotan

### Kamado set up:

Direct heat

### PREP TIME

This recipe is in collaboration with La Cocina del Sur. Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the grill.

### PREPARATION

Cut 2-3 slices about ½ cm thick from each pork cheek and season with the Meat Herbs. Next, also make the dressing. To do this, add the chopped garlic, parsley and olive oil in a bowl and mix well together.

Place the seasoned pork cheek slices on the grill. Fry the slices for 1 minute on each side, then brush them with the garlic and parsley oil while grilling.

Fry the Spanish green peppers on the grill until the skin is charred. Serve the pork cheeks with the grilled green peppers.