



SMOKED JALAPENO CHEDDER HOTDOG

Ingredients:

4 Jalapeño Cheddar sausages
4 hot dog buns
1 tbsp Sriracha sauce
2 tbsp mayonnaise
100 gr feta cheese
2 tbsp puffed quinoa
100 gr sweet and sour red onion
40 gr rocket

Ingredients salsa

2 tomatoes
1 tbsp vinegar
1 half red onion
1 tbsp olive oil
YAKINIKU Japanese Smoked Salt
YAKINIKU Japanese Szechuan
Pepper

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and allow it to reach a good temperature. Place the Yakitori bars on the Shichirin.

PREPARATION

Use two skewers to thread all four sausages at the same time, placing one skewer on the left and one on the right in the sausage to make it easier to flip.

Next, make the guacamole first by mashing the avocado. Finely chop the red onion and mix half into the guacamole, set the other half aside. Finely chop the chilli pepper and add it whole to the guacamole along with the olive oil, Tabasco and the lime juice from half the lime. Season to taste with salt and pepper.

For the salsa, dice the tomatoes and add the other half of the chopped onion. Also mix a dash of olive oil and the vinegar into the salsa. Season to taste with salt and pepper.

Ingredients guacamole

1 avocado
1 chilli
1 half red onion
1 tbsp olive oil
1 tsp Tabasco
1 half lime

Supplies:

Kamado
Pro Set
Tweezers

Kamado set up:

Direct heat

Mix the mayonnaise with the Sriracha sauce for the Sriracha mayonnaise.

Then grill the sausages on the Shichirin, about 5 minutes per side.

Cut open the buns and spread with the Sriracha mayonnaise. Add the guacamole and top with the sausage. Garnish the sandwiches with feta, puffed quinoa, rocket, sweet and sour red onion and the tomato salsa.