

KAMADO SMOKER BBQ COOK BOOK



Pachinko  Palace Inc.

KAMADO BARBEQUE SMOKERS, MADE BY Kinura Yaki and HIBACHI BBQ POT Made by Kikuya are indential for all practical purposes. The cooking times and recipes in this book are applicable for either pot.

IMPORTANT:

Read instructions completely before using. Kamado cooking is much different from regular barbecuing. Keep cookbook for easy reference.

**KAMADO
BARBEQUE SMOKER
COOKBOOK**

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Revised by Steven L. Shepard 1978

KAMADO SMOKER COOKBOOK

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WHAT IS A KAMADO?

(Pronounced Kah-mah'-dough)

KAMADO, in Japanese, means an oven, cooker, smoker, or stove - even a fireplace. Although there is no comparable word in English, you will find that a Kamado can be all these things and more. In any language, it is a versatile and effective means of baking, roasting, barbecuing and smoking almost all kinds of food.

Prior to the introduction of gas and electric stoves, the only proven method of cooking food was barbecuing. Over thousands of years, the Kamado has been used successfully by millions of people.

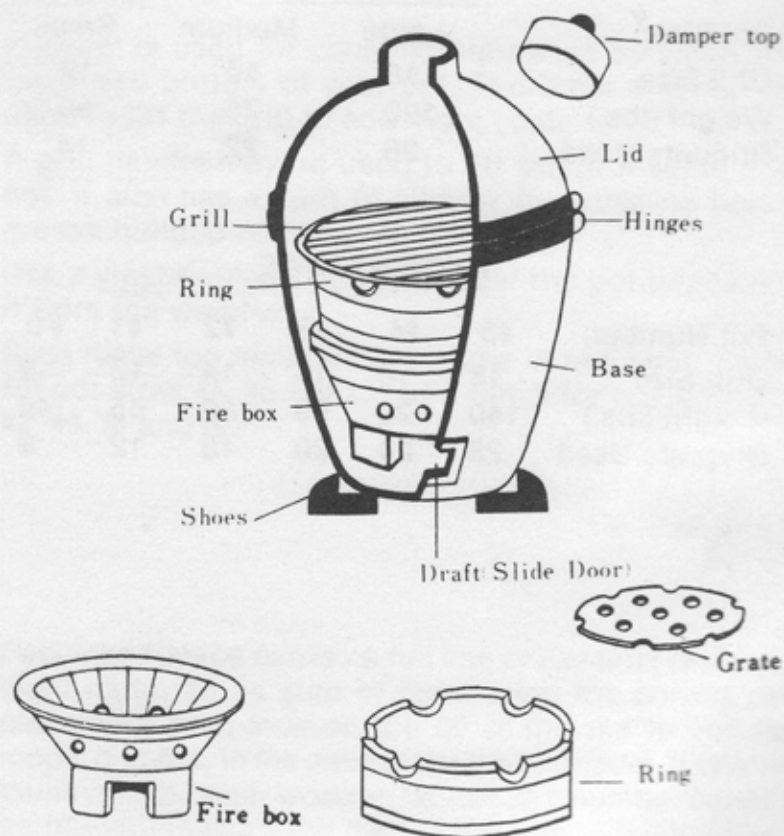
The unique and decorative Kamado is made by an ancient Japanese earthenware process and is designed to last indefinitely. The Japanese believe that food cooked in earthenware tastes better and is healthier. It has no equal for simple, clean, safe and enjoyable outdoor cooking.

WHAT MAKES A KAMADO DIFFERENT?

The Kamado, made of earthenware, is very similar to the kilns used to manufacture glass and ceramic. It is the only barbecuing equipment that has a double wall construction, much like a thermos bottle; the firebox area has walls up to six inches thick and at the grill level, the walls are up to four inches thick. This insulating quality enables food to be cooked with a minimum amount of charcoal.

Metals conduct heat; therefore, with a metal grill, more and more coals must be used to make up for the heat that is lost. A large number of coals requires a lot of air to keep the coals at the proper temperature for cooking. This amount of air can also dry out meats, causing them to shrink. Start the Kamado, on the other hand, with about 18 briquets, the equivalent of one complete and compact layer of charcoal, and because of its extreme efficiency, a smaller number of briquets are completely burned during cooking. Since most of the moisture in meats is not burned away during cooking, meats will be juicier and larger.

CONSTRUCTION AND PARTS



SIZES OF KAMADOS

KamadOs come in two models: the new model and the ancient type.

NEW MODEL

Pot Size:	Large	Medium	Small
Grill Size	18"	16"	12"
Weight (lbs.)	100	75	50
Briquets Used	26	22	14

ANCIENT TYPE

Pot Number:	#5	#4	#3	#2	#1	#0
Grill Size	18"	16"	15"	14"	12"	9"
Weight (lbs.)	140	120	90	80	65	40
Briquets Used	28	24	20	18	12	8

OPTIONAL ACCESSORIES

Wagons make the Kamado portable. A wagon is especially handy for moving the kamado around the patio and placing the draft door in a direction facing a breeze to insure proper ventilation.

A poker is used for cleaning out ashes between the walls and bottom of your pot. The other end can be used to lift the grill to add more coals.

A grill handle may be used to lift the grill while it is hot. It also has a built in cleaner for scraping heavy grease buildup off the grill.

Use a vinyl Kamado cover to cover the pot to protect it from the weather.

Slide metal top replacements come in two sizes: Large for pot sizes #4, #5 AND L; and Small for pot sizes #3, #2, #1, M and S.

Pachinko Palace carries a full line of Kamado replacement parts. To be sure of purchasing the correct replacement part, look on the lid of the pot to find its model number. In the case of the newer model, it can be found on the upper wooden handle. If a number cannot be found, measure the size of the grill.

CARE OF YOUR KAMADO

A new Kamado is similar to a new pipe. It needs to go through a "breaking in" period to cure it. Until the interior of a Kamado has a sooty shiny black coating, it will not reflect heat properly. Generally, this takes three or four meals to do the job, so the first foods cooked should be ones that produce more smoke and this smoke will coat the interior of the new pot.

Do not overload the Kamado with charcoal briquets. Use the amount outlined on page 8.

Start the fire using the procedures outlined on page 15. Liquid starters are not recommended for use with earthenware products. If the Kamado is wet and a liquid starter is used, the earthenware contracts at a rapid rate. This causes hairline cracks on the surface of the pot.

Although the Kamado is not harmed by rain, keeping it under a shelter is a good idea. If you keep the Kamado outside and uncovered through the winter, the Kamado will absorb moisture and trap it inside where it can't dry out. This causes a mold to form inside. To clean the Kamado before re-using it, light the Kamado in the normal way but without cooking anything. Let the Kamado burn full force (both dampers wide open) until charcoal is used up. The mold will bake away. Dust off inside with rag. Now, the Kamado is clean for cooking.

Oil the hinges and draft door annually.

Please tighten bolts on hinges before using. Oil hinges with light machine oil. Check bolts periodically and tighten as needed.

After cleaning ashes from Kamado, work draft door back and forth rapidly to clean draft door bottom channel. If ashes accumulate inside bottom channel of metal draft door causing it to become impossible to move, remove screws on left side of door only. Pull door slightly away from base of Kamado. Tap on metal door letting ashes fall out. Slide door back and forth until it works easily. Replace door and tighten screws.

To ensure maximum heat, store charcoal indoors, as it tends to draw dampness if left outside, even if covered.

REPAIR OF YOUR KAMADO

Small dents or cracks are occasionally found on the inner or outer surfaces of the Kamado. When a Kamado is made, the drying out process often causes these cracks, but they do not affect the durability or performance of the pot.

If you drop and break the damper top or lid, they can be easily repaired. Most hardware stores have an epoxy glue that comes in two cans - one of resin and one of hardner. Mix the two together and fill in the cracks. The glue hardens overnight and the Kamado will be as good as new. Heat-resistant silicone adhesive also works very well.

If you ever need to replace the firebox, be sure to re-mold or putty the firebox to the Kamado base wall. Use an expansion cement type of fireplace brick mortar available at most hardware stores.

CHARCOAL PREPARATION

Remove the grill and place the charcoal on the grate. The amount used depends somewhat on the length of cooking time and maximum heat required. Initially, use approximately one layer of charcoal; the Kamado is refueled by adding one to six briquets at a time. Start your fire in the usual manner, as outlined under KAMADO LIGHTING PROCEDURE, with the lid and both drafts open, then close the lid to allow the full effect of the draft. When your fire gets going, the grill should be replaced to clean and sterilize it. Within ten to fifteen minutes the Kamado is ready for barbecuing. When grilling meats, the coals are ready for cooking when the meat sizzles and sears as soon as it is put on the grill. If you are using an oven temperature thermometer inside, it should read between 450° and 500°.

Do not overload the Kamado with charcoal, for this can overheat and cause damage to the barbecue. Always use a thermometer when cooking. Maximum safe temperature is 600°F.

COOKING METHODS

Initially, use a high temperature to brown the meat, then reduce the heat by partially closing both draft openings. (The domed lid always remains closed during actual cooking.) Practice will enable you to set and maintain the temperature as easily as in your oven. You may use a simple and inexpensive oven thermometer placed on the grill until you become used to adjusting the temper-

ature. Because the Kamado is constructed of heavy earthenware, the heat does not dissipate as in metal barbecue units; therefore, less fuel is needed, and cooking time is significantly reduced. The heat circulates in a manner which cooks your meat from the top as well as from the bottom, so a rotisserie is never needed. Of course, whenever you are grilling meats such as steaks, chicken pieces, ribs, and hamburgers, etc. turn meats over half way through the cooking time. The first few times cooking with the Kamado, cook typical barbecued grilled meats such as those just listed. This lets the inside walls become well-seasoned so that the inside will reflect heat more effectively when cooking roasted meats without needing to turn.

AS A SMOKER

Perhaps one of the greatest advantages in owning a Kamado is that you will be able to prepare your own smoked meats. A handful or two of moistened hickory chips added to the glowing coals is all that's required for gourmet dishes to please the most discriminating taste. The more wood chips added to the charcoal, the stronger the smoke flavor. Be sure to use whole chips or chunks of wood and not pulverized or saw-dust wood chips. A few green leaves or fresh twigs from a fruit-wood tree or alderwood tree will delicately and delightfully season meats when sprinkled over the coals.

Use normal charcoal amount when smoking and baking at same time at 350°. Use ½ of normal amount of charcoal when smoking at 100° to 150° for curing and preserving meats.

AMOUNT OF CHARCOAL

Always use just a single complete and compact layer of charcoal when cooking with the Kamado. Initially use the amount as outlined below. After barbecuing, close both dampers to save the charcoal which hasn't burned completely for the next meal. For re-lighting, combine a few new pieces with the left-over pieces so that both together form one complete layer of charcoal. When roasting, maintain a single layer of charcoal by adding a few new pieces of charcoal as the Kamado is cooking by lifting the grill on edge with the hook end of the poker and slipping the charcoal in through the slots in the ring.

STARTING A FIRE IN YOUR KAMADO

Your New and Improved Kamado has been constructed out of Heavy-tempered Fire-Brick for added strength. This new material has virtually eliminated any possibility of damage when these steps for lighting the Kamado are carefully followed:

NEVER OVERLOAD THE KAMADO WITH FUEL

Always use just a single layer of charcoal on the grate. Be sure to always use premium hardwood briquets and not discount store charcoal. The first time you light the Kamado use the number of charcoal briquets listed below: *average amount of charcoal to attain up to 500°*

SIZE OF KAMADO	5	4	3	2	1	0
NUMBER OF BRIQUETS	28	24	20	18	12	8

absolute maximum amount of charcoal over 500° to 600° maximum.

NEVER USE ANY LIQUID STARTER FLUID

Follow the newspaper and kindling technique outlined below or you may use an electric starter if desired.

TO LIGHT THE KAMADO

- a) Remove the grill and loosely crumple 2, 3 or 4 double-wide sheets of newspaper and place directly on top of the grate.
- b) Place two or three (2 or 3) six inch (6") SLIVERS of KINDLING wood on top of the paper.
- c) Place the appropriate number of briquets on top of the paper and kindling.
- d) Light the newspaper from above and let it burn 30 to 60 seconds before closing the dome.
- e) Close the dome lid. Remove the damper top and open the slide draft door all the way.
- f) Start the draft by waving a piece of cardboard or magazine in front of the slide draft door to force air into the Kamado as a bellows. Once the draft starts going, you need not keep fanning air into the Kamado. It will keep drawing air in a natural manner.
- g) After the first 5 minutes when the paper and kindling have burned away and the charcoal has begun to light, stoke or spread the fire with the poker to make sure all the charcoal will light. Then wait 5 more minutes for the charcoal to ash-over and glow red-hot.
- h) Replace the grill and let it warm-up for 2 or 3 minutes before putting in the meat.
- i) Briquets will be ready in ten to fifteen minutes total time, from when the match lights the paper to when the meat goes on the grill.
- j) Adjust the heat by limiting the amount of airflow through the slide draft door and the damper top.
- k) The Kamado can be re-fueled by adding 1 to 6 briquets at a time by lifting the grill on edge with the poker and slipping the charcoal through the slots in the Ring.

CON'T

- l) When you are through cooking, just close the lid and both drafts. Because this extinguishes the fire, about 80% of the coals are retained and may be re-used. Never use water for extinguishing the fire because it may damage the Kamado.

RE-LIGHTING PROCEDURE

- a) Before re-lighting the Kamado, clean out the ashes by scraping them out through the slide draft door with the poker or by scooping them out from below the grate. Never try to lift out the Firebox to clean out the ashes. Use the poker to clean the ashes out from between the Firebox and the outside wall.
- b) After your first time using the Kamado, there will be some reserved charcoal pieces which may be re-lit and re-used along with a few new pieces of charcoal. To determine the right amount of new pieces of charcoal to add to the old pieces for re-lighting, stir up the old pieces of charcoal letting the ash fall off the edges of the used pieces and arrange them on one portion of the grate in a manner that is one briquet high. Then fill-in to complete a single layer of charcoal with new briquets. It is usually necessary to add between 3 and 10 new pieces of charcoal to the reserved charcoal pieces each time the Kamado is re-lit. The smaller Kamado sizes use less than the larger sizes.
- c) Once you have determined how many new charcoal pieces are needed, re-light the Kamado as outlined above. It is not necessary to put the old charcoal on top of the newspaper and kindling. However, if you would like to not use WOOD kindling, you can use

CON'T

- d) After cooking a particularly greasy meal such as ribs or hamburgers with a lot of fat, remove meat from the Kamado. Put in 4 or 5 more pieces of charcoal. Then remove the damper top and open the draft door all the way, leaving the dome lid closed. Let the Kamado burn this way for just 10 minutes. Then close both dampers completely. This procedure lets heat build up enough to clean the interior walls of the Kamado from grease and splattering. As the Kamado cools, the retention of heat within the brick walls will bake away any grease and splattering — just like a self-cleaning oven.

CONTROLLING THE TEMPERATURE

The secret of Kamado cooking is to control the temperature and, with practice, it becomes easier.

Correct temperature is obtained through proper draft control by adjusting the damper top and the draft door. If you prefer a smoky flavor in meats, close the damper top more and open the draft door. Leaving the damper top open 1/3 and the draft door open 2/3 will give you the same temperature as opening the damper top 2/3 and opening the draft door 1/3; the former will increase the smoky flavor of meats.


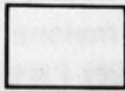





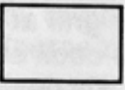







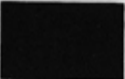
The more you open the draft and vent, the higher the temperature.

You may use an oven thermometer to check the temperature of the kamado until you become familiar with different temperatures.

AVERAGE COOKING TIMES:

Chicken (whole or cut)	30-45 min.
Whole Turkey (Unstuffed)	15 min/lb.
(stuffed)	20 min/lb.
Roast Beef	20 min/lb.
Ham	12 min/lb.
Steak & Hamburger (per side)	5 to 7 min.
Leg of Lamb	20 min/lb.
Ribs	30-40 min.
Fish (baked)	20-30 min.
(smoked)2 to 4 hr.
	or to taste

TEMPERATURE CHART

Damper Top	Draft Door	Approximate Temperature
		600° for cube steak, round steak, or any steak less than one inch thick
		450°-500°F. for barbecued chicken pieces, ribs, thick steaks
		350°-375°F. for roast beef, pork, lamb, hamburgers. <i>Add pieces per 1/2 hour.</i>
		350°F. fish fillets and meats that will be smoked and roasted.
		325°F. for poultry, breads, and casseroles. <i>Add pieces per 1/2 hour.</i>
		100°-150°F. cold smoking jerky and fish. <i>Use 1/2 of charcoal amount. Re-fuel every 3 hours.</i>
		to quickly lower temperature or flame
		to extinguish coals after cooking

NOTE: Dark portion is closed area. White portion is open area.

Any combination of the above will give you different temperatures. These will vary slightly with outside weather conditions. If temperature is too hot, close the draft door a little more. If temperature is not hot enough, open the draft door a little more. Use a simple oven temperature thermometer inside on the grill to verify actual temperatures.

COOKING ON TWO LEVELS

The Kamado is equipped with a removeable Ring insert located directly below the cooking grill. Therefore, you can put two grills in at the same time for extra cooking capacity. When grilling steaks or hamburgers which will take up the entire top grill, you can put an extra grill underneath the Ring and cook baked potatoes and/or corn-on-the-cob on the bottom grill at the same time. However, you should not try to cook steaks and hamburgers on the bottom grill too, it is designed for grilling meats only on the top level.

Another use for a bottom grill would be for smoking meats over a long period of time at a low or cold smoke temperature. Since there will be relatively little heat when smoking meats to cure and preserve them, it is possible to double the capacity by using two grills at the same time.

When barbecuing corn-on-the-cob or baked potatoes on the bottom grill, be sure to wrap them in aluminum foil. At 450°-500°, corn takes 20 minutes and potatoes take 40-45 minutes on either the bottom or top grill.

When barbecuing corn or potatoes along with a roast or poultry at 325°-350°, use the top grill for vegetables. It isn't necessary to wrap in aluminum foil at this lower temperature when using the top grill. Corn takes 30 minutes and potatoes take an hour at this lower temperature.

WOK COOKING IN A KAMADO

The wok is an ancient Chinese cooking pan made from heavy tempered steel and is bowl shaped. It has been used for centuries in China and can be used with the Kamado.

Before using the wok, wash it with a soap pad, dry it, then lightly oil it. Remove the grill from the Kamado and set the wok down inside the ring. A high heat is best when cooking with a wok, and foods are tender yet crisp and tasty, but thoroughly cooked. Closing the Kamado lid eliminates the need for a wok lid.

Remove the grill and place the wok pan on the Kamado Ring. Leave the domed Kamado lid open so that you can constantly stir the meats and vegetables as they are cooking in the wok pan. When cooking in the wok, use a tablespoon of vegetable oil in the bottom of the pan to keep the food from sticking. Most all of the cooking is done up on the side of the wok and out of the oil so that everything comes out more crisp and tender rather than oily or sauteéd.

SAFETY RULES

The Kamado lid is very heavy and when lifting it, be sure both hinges are in the locked position (pulled forward). Do not jerk the dome open. Lift the handle with one hand and pull the locking hinges forward with the other hand.

Do not move the Kamado while it is in use, even if it is on wheels. The wheels are very small and a pebble or crack in the concrete could cause the Kamado to tip.

If you must open the lid of the Kamado while cooking, remove the damper top first. Slowly lift the lid about two inches to let out the heat buildup, then open completely.

Do not change the position of the lid handle. It has been preset at the factory and bending it may snap it off.

Do not let the Kamado overheat. Any temperature over 600° could cause damage. Use a shallow flat bottom pan or foil when roasting duck or any meat which has excessive fat so that no grease fire occurs.

Before barbecuing ribs, remove as much of the outside surface fat as possible.

THE ADVANTAGES OF KAMADO COOKING

1. Ease and safety - since fewer coals are actually burned completely during cooking, there are very few ashes to remove. (It is suggested that you clean out the ashes after each use.) While in use, the outer surface may be touched without the danger of burning your hand.
2. Economical - it is essentially an air tight pot, so after using it, the Kamado can be shut down and up to 80 percent of the coals will be reusable.
3. Decorative - the Kamado is manufactured in six different colors in the ancient Japanese style and compliments any porch or patio.
4. Easy to start - the Kamado starts easily with four sheets of newspaper; no liquid starter is required.
5. Quick cooking time - food is cooked from all sides in the Kamado, so cooking time is significantly reduced. A rotisserie is not needed for roasts or fowl.
6. Temperature control - by controlling the air allowed into the pot, it is possible to control the temperature to within three degrees. You can extinguish flareups by closing the damper top and draft door.
7. Moisture retention - since very little air is used in cooking, meats come out juicy with a minimum amount of shrinkage.

CON'T

8. Smoker - you will be able to prepare your own smoked meats. A handful of hickory chips is all that is required.

9. Year-around usage - the Kamado can be used in all types of weather since the food is closed and not subject to the weather.

10. Lasts indefinitely - because it is made of earthenware, a Kamado will not rust or burn through.

11. Very little clean up - all grease and spattering are absorbed by the Kamado and eventually burned off.



BEEF TERIYAKI

2 beef loin T-bone or sirloin steaks, about 1 inch thick

½ cup naturally brewed soy sauce

¼ cup dry white wine

2 tablespoons sugar

½ teaspoon ground ginger

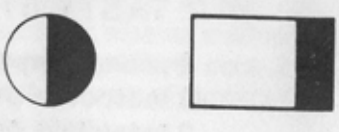
¼ teaspoon dry mustard

¼ teaspoon onion powder

1 clove garlic, crushed

Place steaks in shallow pan. Combine soy sauce, white wine sugar, ginger, dry mustard, onion powder and garlic, stirring until sugar dissolves. Pour over steaks; turn steaks over to coat both sides. Marinate 20 minutes, turning over occasionally. Remove steaks from marinade; reserve marinade. Place steaks on sprayed or greased Kamado grill and cook 2 to 3 minutes on each side or to desired degree of doneness. Brush occasionally with reserved marinade.

Makes 2 to 3 servings



TASTY T-BONE

4 beef loin T-bone steaks, about 1 inch thick

Cracked black pepper

Garlic salt

Sprinkle steaks with pepper and garlic salt. Place on sprayed or greased Kamado grill and cook 2 to 3 minutes on each side or to desired degree of doneness.

Makes 4 servings.

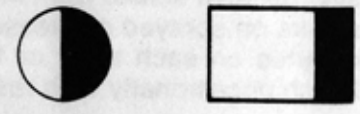


SIZZLING SUMMER STEAKS

- 2/3 cup teriyaki barbecue marinade and sauce
- 2 pounds beef sirloin steaks
- 1/2 cup water
- 4 teaspoon cornstarch
- 1 tablespoon sugar

Pour teriyaki sauce over steaks in a shallow pan; marinate 15 to 20 minutes, turning steak over occasionally. Remove from marinade; reserve marinade. Place steak on sprayed or greased Kamado grill and cook 2 to 3 minutes on each side or to desired degree of doneness. Meanwhile, blend together 1/2 cup of reserved marinade with water, cornstarch and sugar in saucepan. Cook over medium heat until sauce thickens, stirring constantly. Serve with steak.

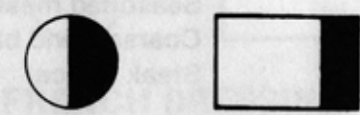
Makes 4 to 6 servings.



TASTY STEAK MARINADE

- 2 pounds any thick steak
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 4 teaspoons lemon juice
- 2 tablespoons Worcestershire sauce

Sprinkle 1/2 garlic and onion powder over one side of steak, work into meat with fork. Sprinkle 1/2 lemon juice and Worcestershire sauce on meat and work in with fork. Repeat for other side. Let stand at room temperature 1/2 hour. Cook to desired doneness.



STEAK AU POIVRE

- 2 pound beef sirloin steak, about 1 1/2 inches thick
- 1 tablespoon cracked black pepper
- 1/3 cup teriyaki barbecue marinade and sauce
- 2 tablespoons brandy
- 1 tablespoon salad oil

Sprinkle both sides of steak with pepper; press into steak. Combine teriyaki sauce, brandy and oil in large flat baking dish large enough to hold steak. Marinate steak 45 minutes on each side. Remove steak from marinade; reserve marinade. Place steak on sprayed or greased Kamado grill and cook 2 to 3 minutes on each side or to desired degree of doneness. Brush occasionally with reserved marinade.

Makes 4 servings.



PEPPER-GRILL STEAKS

- 6 beef eye round steaks, about 1 inch thick
- Seasoned meat tenderizer
- Coarse grind black pepper
- Steak Sauce*

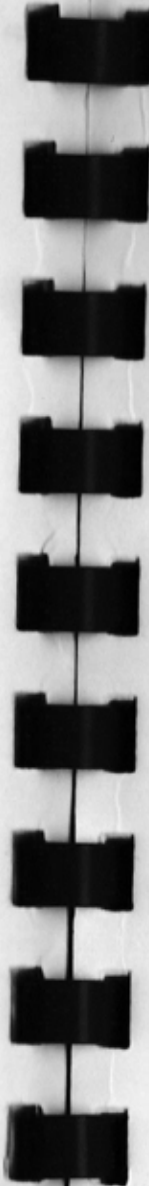
Lightly moisten both sides of steaks with water; sprinkle generously with meat tenderizer. Pierce entire surface of steaks with fork; let stand at room temperature for 15 minutes. Sprinkle both sides of steaks with pepper; press into steaks. Place on sprayed or greased Kamado grill and cook 2 to 3 minutes on each side or to desired degree of doneness. Serve with Steak Sauce*.

*STEAK SAUCE

- 1 tablespoon cornstarch
- 1 tablespoon naturally brewed soy sauce
- 1/4 teaspoon dry mustard
- 1/8 teaspoon garlic powder
- 2/3 cup water
- 2 teaspoons butter or margarine
- 1 beef bouillon cube
- 1/3 cup red wine

Thoroughly combine cornstarch, soy sauce, mustard and garlic powder; set aside. In saucepan combine water, butter or margarine and beef bouillon; heat until bouillon cube dissolves. Stir in red wine and soy sauce mixture. Cook, stirring constantly, over medium heat, until sauce comes to a boil.

Makes 6 servings.




FLANK STEAK A LA FRENCH DRESSING

- Bottled French salad dressing
- 1 or 2 beef flank steaks (about 1 pound each)

Pour French dressing in shallow bowl large enough to hold steaks. Place steaks in dish; turn over to coat both sides. Marinate 2 to 3 hours or overnight in refrigerator; turn steaks over occasionally. Remove steaks, reserve marinade. Place steaks on sprayed or greased Kamado grill and cook 2 to 3 minutes on each side or to desired degree of doneness, brushing occasionally with reserved marinade. To serve, carve across grain in very thin slices.

Makes 6 to 8 servings.

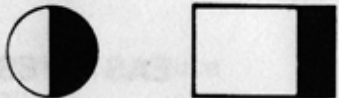


CHEF'S FLANK STEAK

- 1 beef flank steak (1½ to 2 pounds)
- ½ cup teriyaki barbeque marinade and sauce
- 1 tablespoon salad oil
- 1 teaspoon lemon juice
- ¼ teaspoon ground ginger

Score both sides of steak in diamond pattern. Measure teriyaki sauce, salad oil, lemon juice and ginger into plastic bag. Add steak, press air out and close top securely. Marinate 1 hour or more, keeping steak as flat as possible. Turn bag over several times to coat steak thoroughly. Remove steak from marinade; reserve marinade. Place steak on sprayed or greased Kamado grill and cook 2 to 3 minutes on each side or to desired degree of doneness. Brush with marinade during cooking time. To serve, carve across grain into very thin slices.

Makes 4 servings



CHUCK STEAK TERIYAKI

- 2½ pound chuck steak (about 1½ inches thick)
- Unseasoned instant meat tenderizer
- 2/3 cup teriyaki barbecue marinade and sauce
- 1 can (6 oz.) tomato paste
- ¼ cup salad oil

Prepare chuck steak with meat tenderizer according to label directions. Meanwhile, combine teriyaki sauce, tomato paste and oil; brush top of meat with part of sauce. Place meat on sprayed or greased Kamado grill and cook 6 to 8 minutes. Turn over and brush with additional sauce. Cook 6 to 8 minutes or to desired degree of doneness. Heat remaining sauce to serving temperature and serve with steak.

Makes 4 servings.



EAST-WEST ROAST

- 3 pound boneless beef roast, tied (chuck cross rib, round tip, rib or loin tip)
- 1/2 cup naturally brewed soy sauce
- 1/4 cup red wine
- 1/4 cup salad oil
- 1/2 teaspoon lemon & pepper seasoning
- 1/2 teaspoon seasoned salt

Place roast in large plastic bag. Combine soy sauce, wine, salad oil, lemon & pepper seasoning and seasoned salt; pour over roast. Press air out of bag and close top securely. Marinate 6 to 24 hours in refrigerator, turning meat over several times. Remove meat from marinade; reserve marinade. Insert meat thermometer into center of roast. Place roast on Kamado grill. Cook until thermometer registers 160°F. (for medium), or to desired degree of doneness. Baste occasionally with reserved marinade.

Makes 4 to 6 servings.



ROYAL ROAST

- 2/3 cup dry sherry
- 1/3 cup salad oil
- 1/4 cup lemon juice
- 2 tablespoons naturally brewed soy sauce
- 1 tablespoon seasoned salt
- 1 teaspoon black pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon celery seed
- 8 pound boneless beef rib roast, tied

Thoroughly combine sherry, oil, lemon juice, soy sauce, seasoned salt, black pepper, onion powder, garlic powder and celery seed. Insert meat thermometer into center of roast. Place roast on Kamado grill. Cook, brushing frequently with sauce until thermometer registers 160°F. (for medium), or to desired degree of doneness.

Makes 12 servings.



TERIYAKI BURGERS

Completely dissolve 1 package (1 1/2 oz.) instant teriyaki sauce mix for hamburgers in 1/4 cup water. Add 2 pounds ground beef and mix thoroughly. Shape into 6 to 8 patties and cook on sprayed or greased Kamado grill 3 to 4 minutes on each side or to desired degree of doneness.

Makes 6 to 8 servings.



HASTY-TASTY HAMBURGERS

- 2 pounds ground beef
- 1/4 cup naturally brewed soy sauce
- 2 tablespoons instant minced onion
- 1 teaspoon lemon & pepper seasoning
- 1/2 teaspoon dry mustard

Thoroughly combine ground beef, soy sauce, instant minced onion, lemon & pepper seasoning and dry mustard; let stand 10 minutes. Shape into 6 or 8 patties. Cook on sprayed or greased Kamado grill 3 to 4 minutes on each side or to desired degree of doneness.

Makes 6 to 8 servings.

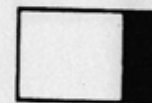


BURGERS YOU'LL RELISH

- 2 pounds ground beef
- 1/4 cup teriyaki barbecue marinade and sauce
- 2 tablespoons instant minced onion
- 2 tablespoons sweet pickle relish

Thoroughly combine ground beef, teriyaki sauce, instant minced onion and pickle relish. Shape into 6 or 8 patties. Cook on sprayed or greased Kamado grill 3 to 4 minutes on each side or to desired degree of doneness.

Makes 6 to 8 servings.



BARBECUED SHORT RIBS

- 5 pounds lean beef short ribs, 3 to 4 inches long (remove all fat)
- 2/3 cup teriyaki barbecue marinade and sauce
- 1/4 cup orange marmalade
- 1 teaspoon garlic salt
- 1/2 teaspoon lemon & pepper seasoning

Place short ribs in large bowl. Thoroughly combine teriyaki sauce, orange marmalade, garlic salt and lemon & pepper seasoning; pour over ribs and stir until ribs are well coated. Cover and refrigerate 8 to 10 hours or overnight. Turn ribs over occasionally. Remove ribs from marinade and drain thoroughly on absorbent paper; reserve marinade. Cook ribs on sprayed or greased Kamado grill about 45 minutes or until meat begins to leave bone, turning over frequently. Brush with reserved marinade during last 20 minutes of cooking time.

Makes 4 to 6 servings.

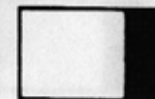


CRISPY-CUED SHORT RIBS

- 4 pounds beef short ribs, 2½ inches long
- ½ cup naturally brewed soy sauce
- ¼ cup water
- 1 tablespoon sugar
- 1 tablespoon sesame seed, toasted
- 1 teaspoon hot pepper sauce
- ½ teaspoon garlic powder

Score meaty side of ribs, opposite bone, ½ inch apart, ½ inch deep, lengthwise and crosswise. Blend together soy sauce, water, sugar, sesame seed, hot pepper sauce and garlic powder, stirring until sugar dissolves. Place ribs in large plastic bag; pour sauce over ribs. Press air out of bag close top securely. Marinate in refrigerator at least 2 hours. Remove ribs from marinade and place on sprayed or greased Kamado grill. Cook 10 to 15 minutes or until crispy brown, turning over frequently.

Makes 4 servings.



WESTERN KABOBS

- 2 boneless tender beef steaks, about 1 inch thick
- ½ cup teriyaki barbecue marinade and sauce
- 2 tablespoons salad oil
- 1 cup pineapple chunks, drained OR, fresh pineapple, chunked
- 1 basket cherry tomatoes

Cut steaks into 1-inch cubes; pierce meat several times with fork so marinade can penetrate. Combine teriyaki sauce and oil. Place meat cubes in plastic bag; pour sauce over cubes. Press air out of bag and close top securely. Marinate meat cubes about 1 hour, turning bag over occasionally. Remove meat from marinade; reserve marinade. Thread cubes onto skewers, about ½-inch apart. Thread pineapple chunks and tomatoes together on separate skewers. Place meat skewers on sprayed or greased Kamado grill; cook 3 to 4 minutes. Turn meat over; place pineapple and tomato skewers on grill. Brush all skewers with reserved marinade; cook 4 minutes longer or to desired degree of doneness.

Makes 6 servings.

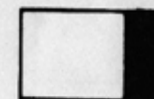


LEMONY BEEF KABOBS

- 1 cup vinegar
- 2 tablespoons olive oil
- 2 tablespoons naturally brewed soy sauce
- 2 teaspoons instant minced onion
- 1 teaspoon tarragon leaves, crushed
- 1/2 teaspoon black pepper
- 1/8 teaspoon garlic powder
- 2 pounds beef sirloin steak, 1 inch thick
- 1 lemon
- 12 small whole bay leaves (or large leaves cut into 1-inch squares)

Combine vinegar, oil, soy sauce, minced onion, tarragon leaves, pepper and garlic powder in saucepan. Bring to boil; remove from heat and cool thoroughly. Cut steak into 1-inch square pieces; stir into sauce and marinate for 1 hour. Remove ends from lemon and cut crosswise into 4 slices. Cut each slice into 3 wedge-shaped pieces. Remove meat from marinade; reserve marinade. Thread skewers with beef cube, lemon wedge, beef cube, bay leaf and end with beef cube. Cook on sprayed or greased Kamado grill for 3 to 4 minutes. Turn kabobs over, brush with reserved marinade and cook 4 minutes longer or to desired degree of doneness.

Makes 4 servings.



TANGY SHISH KABOBS

- 4 pounds boneless fresh lamb shoulder, trimmed of excess fat
- 3/4 cup red wine vinegar
- 1/2 cup salad oil
- 1/4 cup teriyaki barbecue marinade and sauce
- 1 tablespoon seasoned salt
- 1 tablespoon parsley flakes
- 1 1/2 teaspoons garlic powder
- 1 teaspoon ground ginger
- 1/2 teaspoon lemon & pepper seasoning
- 1/2 teaspoon thyme leaves, crushed
- 1/4 teaspoon crushed red pepper
- 1 bay leaf

Cut lamb into 1-inch cubes. Combine red wine vinegar, oil, teriyaki sauce, seasoned salt, parsley flakes, garlic powder, ginger, lemon & pepper seasoning, thyme leaves, red pepper and bay leaf; mix well. Stir in lamb cubes until well coated. Marinate 4 hours at room temperature, or longer in refrigerator, stirring several times. Remove lamb cubes from marinade; reserve marinade. Thread lamb onto skewers, about 1/2 inch apart. Place on sprayed or greased Kamado grill and cook 3 to 4 minutes. Turn kabobs over, brush with marinade and cook 4 minutes longer or to desired degree of doneness.

Makes 6 servings.



GOLDEN GRILLED PORK CHOPS

- 1/2 cup naturally brewed soy sauce
- 1/4 cup dry white wine
- 2 tablespoons sugar
- 1/2 teaspoon ground ginger
- 1 clove garlic, crushed
- 4 pork chops, about 1 inch thick
- 1/3 cup orange marmalade

Thoroughly combine soy sauce, white wine, sugar, ginger and garlic in shallow pan large enough to hold pork chops. Arrange chops in single layer in sauce; turn over to coat both sides. Marinate in refrigerator about 2 hours, turning over occasionally. Remove chops from marinade; reserve marinade. Place chops on sprayed or greased Kamado grill and cook 10 to 15 minutes on each side or until well done. Meanwhile, combine reserved marinade and orange marmalade in saucepan and heat; use part of sauce to baste chops during last 10 minutes of cooking time. Serve chops with remaining sauce.

Makes 4 servings.



LUAU PORK CHOPS

- 1/3 cup teriyaki barbeque marinade and sauce
- 2 green onions and tops, chopped
- 1 clove garlic, crushed
- 1/2 teaspoon ground ginger
- 4 pork chops, 1/2 to 3/4 inch thick

Combine teriyaki sauce, green onions, garlic and ginger in shallow pan large enough to hold pork chops. Place chops in single layer in marinade. Turn chops over to coat both sides. Marinate 4 to 6 hours or overnight in refrigerator, turning chops over occasionally. Remove chops from marinade; reserve marinade. Place chops on sprayed or greased Kamado grill and cook 10 to 15 minutes on each side or until well done. Baste chops with reserved marinade during last 10 minutes of cooking time.

Makes 4 servings.

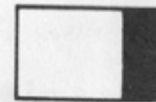


SAVORY GRILLED PORK STEAK

- 2 tablespoons brown sugar, packed
- 2 teaspoons curry powder
- ¼ cup naturally brewed soy sauce
- 1 can (15 oz.) tomato sauce
- 1 small onion, chopped
- 4 to 6 pork steaks, about ½-inch thick

Blend together brown sugar and curry powder in small saucepan. Gradually stir in soy sauce, tomato sauce and chopped onion. Bring to boil, reduce heat and simmer 5 minutes, stirring frequently. Remove from heat and cool to room temperature. Place steaks in large plastic bag; pour marinade over steaks. Press air out of bag and close top securely. Place in shallow dish or pan. Marinate 4 to 6 hours or overnight in refrigerator. Remove steaks from bag; reserve marinade. Place steaks on sprayed or greased Kamado grill. Cook 10 minutes on each side or until well done. Baste occasionally with reserved marinade. Heat remaining sauce to serving temperature and serve with meat.

Makes 4 to 6 servings.



SPICY BARBECUED SPARERIBS

- 2 strips lean pork spareribs, cracked (about 5 pounds)
- ½ cup naturally brewed soy sauce
- ½ cup dry sherry
- ½ cup tomato catsup
- 2 tablespoons instant minced onion
- 1 tablespoon seasoned salt
- 1 teaspoon dry mustard
- 1 teaspoon ground ginger
- 1 teaspoon garlic powder
- 1 teaspoon lemon & pepper seasoning

Trim excess fat from spareribs. Thoroughly combine soy sauce, sherry, catsup, minced onion, seasoned salt, dry mustard, ginger, garlic powder and lemon & pepper seasoning. Place spareribs in large plastic bag. Pour sauce over ribs, press air out of bag and close top securely. Marinate 4 to 5 hours in refrigerator. Remove ribs from marinade; reserve marinade. Place ribs on large sheet of heavy-duty aluminum foil. Bring 2 long ends of foil up over ribs; fold down twice until foil rests on ribs. (Seam should be in center of package.) Fold ends down twice. Place package on Kamado grill; cook 30 minutes on each side. Remove ribs from foil; return ribs to grill. Cook 15 to 20 minutes longer, or until golden brown; turn and brush frequently with reserved marinade.

Makes 4 to 6 servings.



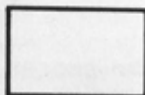
FINGER LICKIN' SPARERIBS

- 1 package (1½ oz.) instant teriyaki sauce mix for spareribs
- 1/3 cup water or dry white wine
- 2½ to 3 pounds pork spareribs

Completely dissolve teriyaki sauce mix in water or wine. Cut spareribs into serving-size pieces; place in large plastic bag. Pour sauce over ribs, press air out of bag and close top securely. Marinate 4 to 5 hours or overnight in refrigerator; turn bag over occasionally. Remove ribs from marinade; reserve marinade. Place ribs on sprayed or greased Kamado grill and cook 45 minutes to 1 hour or until well done; baste frequently with reserved marinade.

Makes 4 to 6 servings.

first ½ hour



remainder cooking time



FLAVORFUL PORK ROAST

- 4 pounds pork roast
- 4 garlic cloves crushed
- 1 onion quartered

Place garlic and onion on hot coals. Put meat on grill and adjust damper top and draft door to first setting above. Cook for ½ hour. Re-adjust damper and draft to second setting for remainder of cooking time (approximately 3 hrs.)



PORK ROAST WITH POLYNESIAN GLAZE

- 6 to 8 pound boneless pork loin roast
- Polynesian Glaze*

Insert meat thermometer into center of roast so bulb is centered but not resting in fat. Place roast on Kamado grill and cook until thermometer registers 170° F., about 2½ to 3 hours. During last 30 minutes of cooking time, brush several times with Polynesian Glaze*

*POLYNESIAN GLAZE

- ¾ cup pineapple preserves
- 1/3 cup naturally brewed soy sauce
- 1 tablespoon sesame seed
- ½ teaspoon ground ginger
- 1/8 teaspoon garlic powder

Thoroughly combine pineapple preserves, soy sauce, sesame seed, ginger and garlic powder.

Makes 8 to 10 servings.

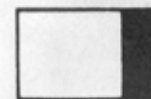


DIAMOND HEAD HAM

- 8 to 10-pound canned ham
- 1 can (1 lb. 4 oz.) sliced pineapple
- 1/2 cup orange marmalade
- 1/3 cup teriyaki barbecue marinade and sauce
- 1/4 cup brown sugar, firmly packed
- 1 tablespoon butter or margarine
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- Maraschino cherries (optional)

Insert meat thermometer into center of ham. Place ham on Kamado grill and cook until thermometer registers 140°F., about 1 1/2 to 2 hours. Meanwhile, drain pineapple, reserving all syrup. Combine syrup, orange marmalade, teriyaki sauce, brown sugar, butter or margarine, ginger and cloves in saucepan; heat until butter melts, stirring constantly. About 1/2 hour before ham is done, brush thoroughly with glaze. Continue brushing ham with glaze every 10 minutes. After applying final glaze, garnish ham with pineapple slices and cherries.

Makes 24 to 30 servings.



TANGY LEMON CHICKEN

- 1/2 cup teriyaki barbecue marinade and sauce
- 1 tablespoon instant minced onion
- 1 teaspoon grated lemon rind
- 2 tablespoons lemon juice
- 3 pound broiler-fryer chicken, cut-up

Combine teriyaki sauce, onion, lemon rind and lemon juice. Place chicken pieces in large plastic bag and pour sauce over chicken. Press air out of bag and close top securely. Marinate 6 to 8 hours or overnight in refrigerator. Turn bag over occasionally. Remove chicken pieces from marinade; reserve marinade. Place chicken on sprayed or greased Kamado grill and cook 45 minutes or until well done. Turn and baste with reserved marinade every 15 minutes.

Makes 4 servings.



QUICK TERIYAKI CHICKEN

- 1 package (1½ oz.) instant teriyaki sauce mix for chicken
- ½ cup water
- 3-pound broiler-fryer chicken, cut-up

Completely dissolve teriyaki sauce mix in water. Place chicken pieces in large plastic bag; pour sauce over chicken. Press air out of bag and close top securely. Marinate 4 to 5 hours or overnight in refrigerator. Remove chicken; reserve marinade. Place chicken on sprayed or greased Kamado grill and cook 30 to 45 minutes or until well done. Turn chicken pieces over every 15 minutes and brush with reserved marinade after each turning.

Makes 4 to 6 servings.



GREAT SOY GAME HENS

- Game Hens
- Soy Sauce

Put game hens in pan and pour soy sauce over hens to fill pan ½ inch. Marinate at least 2 hours, turning every 15 minutes. Remove game hens from pan, save soy sauce and place game hens on grill and cook 20-25 minutes, then baste with soy sauce and cook another 20-25 minutes. Soy sauce can be saved and used over again.



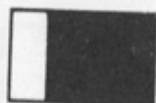
TURKEY A LA KAMADO

- 12 to 16-pound turkey, frozen
- Salt
- Butter or margarine, melted
- Pepper

Thaw turkey according to package instructions; remove giblet package and neck. Rinse bird inside and out, drain and pat dry with absorbent paper. Rub skin and cavity lightly with salt. Insert meat thermometer in center of inside thigh muscle or in thickest part of breast muscle. Brush skin thoroughly with butter or margarine; sprinkle with pepper. Set turkey on Kamado grill. Cook about 3 hours, or until thermometer registers 175°F. Baste turkey occasionally with butter or margarine while cooking.

Makes 12 to 16 servings.

To keep the ashes from circulating onto the food, point draft door away from the wind.

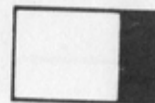


RANCH-STYLE TURKEY

- 4 frozen turkey breasts, thighs, or wings, thawed
- 1/3 cup naturally brewed soy sauce
- 1/4 cup dry white wine
- 2 tablespoons salad oil
- 1/2 teaspoon parsley flakes
- 1/4 teaspoon onion powder

Wash and dry turkey parts. Combine soy sauce, wine, salad oil, parsley flakes and onion powder. Place turkey in large plastic bag; pour sauce over turkey. Press air out of bag and close top securely. Place in refrigerator and marinate 3 hours; turn bag over occasionally. Remove turkey parts; reserve marinade. Place turkey on sprayed or greased Kamado grill and cook 45 minutes to 1 hour or until well done; baste with reserved marinade during last 15 minutes of cooking time.

Makes 4 servings.

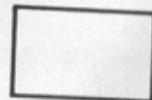


SALMON STEAKS SUPERB

- 1/2 cup butter or margarine, melted
- 1 tablespoon parsley flakes
- 2 tablespoons lemon juice
- 1 tablespoon naturally brewed soy sauce
- 1 teaspoon garlic powder
- 1 teaspoon dill weed
- 1 teaspoon seasoned salt
- 1/4 teaspoon lemon & pepper seasoning
- 6 salmon steaks, 1 inch thick

Combine butter or margarine, parsley flakes, lemon juice, soy sauce, garlic powder, dill weed, seasoned salt and lemon & pepper seasoning; let stand 15 to 20 minutes. Brush salmon steaks thoroughly with seasoned butter; place on sprayed or greased Kamado grill. Cook 3 to 4 minutes, brush with more seasoned butter, turn over and cook 3 to 4 minutes longer. Just before serving, brush again with remaining butter.

Makes 6 servings.



SMOKED SALMON

Prepare salmon in the same manner as above. Before cooking, smother the coals with dampened wood chips. Place salmon on grill, skin-side down. Cook 20 to 30 minutes until flesh separates easily with fork. It is not necessary to turn salmon over to cook both sides.



BARBECUED MINI-FISH

6 small whole fish (surfperch, mackerel, flounder, rockfish, kingfish or trout)

Salt

1/2 cup teriyaki barbecue marinade and sauce

Clean fish and remove heads. Wipe thoroughly with damp cloth or paper toweling and sprinkle lightly with salt. Pour teriyaki sauce into shallow dish or pan. Add fish and turn over several times to coat thoroughly. Marinate 15 minutes. Remove fish from marinade; reserve marinade. Place fish on sprayed or greased Kamado grill and cook, turning once, until fish flakes easily with fork. Brush frequently with reserved marinade while fish is grilling. Total cooking time will be 8 to 15 minutes, depending upon thickness of fish. Remove from grill and serve immediately.

Makes 4 to 6 servings.



LEMONY LOBSTER SUPREME

4 frozen lobster tails (about 8 oz. each), thawed

1/2 cup butter or margarine, melted

2 tablespoons lemon juice

2 tablespoons dry sherry

1 tablespoon naturally brewed soy sauce

1/2 teaspoon parsley flakes

1/4 teaspoon ground ginger

1/4 teaspoon lemon & pepper seasoning

1/8 teaspoon paprika

Cut along underside of lobster tails with scissors. Peel back soft undershell and discard. Bend tails to crack shell or insert long skewers lengthwise between shell and meat to prevent curling. Combine butter or margarine, lemon juice, dry sherry, soy sauce, parsley flakes, ginger, lemon & pepper seasoning and paprika. Brush lobster meat with sauce. Cook, meaty side up, on sprayed or greased Kamado grill for 4 to 6 minutes. Turn tails over, brush shell with sauce and cook 5 to 10 minutes longer or until lobster meat loses transparency. Serve immediately with remaining sauce.

Makes 4 servings.



GOURMET BARBECUED SHRIMP

- 2 cups tomato catsup
- 1 cup wine vinegar
- 1/4 cup naturally brewed soy sauce
- 2 tablespoons instant minced onion
- 2 tablespoons brown sugar, firmly packed
- 2 tablespoons lemon juice
- 2 tablespoons salad oil
- 1 teaspoon instant minced garlic
- 1 teaspoon dry mustard
- 1/2 teaspoon basil leaves, crushed
- 1/2 teaspoon black pepper
- 1/8 teaspoon red pepper (cayenne)
- 1 1/2 pounds raw, medium-size shrimp
- 1 1/2 pounds sliced bacon

Blend together catsup, vinegar, soy sauce, instant minced onion, brown sugar, lemon juice, salad oil, instant minced garlic, dry mustard, seasoned salt, basil leaves, black pepper and red pepper in saucepan. Bring to boil, reduce heat and simmer for 30 minutes. Meanwhile, shell and devein shrimp, leaving tails on. Cut bacon slices in half and fry until cooked, but not crisp; drain thoroughly on several layers of absorbent paper. Wrap bacon around shrimp; secure with wooden picks. Place on sprayed or greased Kamado grill and cook 2 minutes on one side, turn and grill 2 minutes on other side. Serve, smothered with barbecue sauce.

Makes 6 servings.

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