



Friendly Fires
For fires that are friendly

Charcoal Kamado Recipes

Please find below a collection of some of our more popular Kamado recipes. Please also consult our 'General Tips' for cooking suggestions.

30 Minute Steak	
Ingredients	Preparation
<p>Steak: Purchase your favourite cut of meat (I like T-bone), ensure it is properly aged (20 days minimum) and at least 1 inch thick (minimum)</p> <p>Yellow mustard</p> <p>Dizzy Pig Cow Lick BBQ Rub</p>	<p>Food</p> <ul style="list-style-type: none"> Let the meat warm to room temperature Cover with a thin layer of yellow mustard and a generous coating of your favourite steak rub (we like Dizzy Pig cow lick) and fresh ground pepper <p>Kamado</p> <ul style="list-style-type: none"> Light The Kamado and remove the top air vent. Get The Kamado to 600F+ Sear the steak for a minute (30 seconds per 1/2 inch thickness). There will be flames all over the steak. After 90 seconds flip the meat. <p>Dial-down the Kamado:</p> <ul style="list-style-type: none"> Flip your steak on its original side. Close the bottom & top vent and let cook for another 1.5 minutes on each side. NOTE: After a hot burn, if you open The Kamado cover after the vents are shut YOU WILL GET A BACKDRAFT. Burp the Kamado before opening and wear high temperature gloves. Remove your steaks and put on a plate. Cover the plate IMMEDIATELY with aluminium foil and let sit for at least 10 minutes. If you do not do this step, two things will happen: First, your steak will not be cooked in the middle (food continues to cook after being removed from a BBQ) and second, the juices will flow onto your plate instead of expanding back into the meat..

12 inch HOME MADE PIZZA	
Sauce	Sauce
<p>-1 tbsp olive oil</p> <p>-1/2 onion, diced small</p> <p>-1 clove garlic, minced</p> <p>-1 x 15-oz can whole tomatoes</p> <p>-1 sprig fresh oregano</p>	<p>Heat the oil in a 1-1/2 qt sauce pan. Cook the onion and garlic until softened and translucent, about 3 minutes. Stir as necessary.</p> <p>Add tomatoes, crushing lightly with your hands as you add them. Be sure to add the juice, too. Strip the leaves of oregano from the stem and then chop roughly. Add the</p>



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<p>-1/2 tsp sugar -1/2 tsp kosher salt -1/8 tsp ground pepper</p>	<p>oregano and the sugar. Simmer, stirring occasionally for about 20-30 minutes, until thickened. Add salt and pepper to taste. If you prefer a non-chunky sauce, puree the ingredients before putting in pot</p>
<p>Crust -1 x 1/2 cups warm water -2 Tbsp olive oil -2 tsp kosher salt -3 x 3/4 cups bread flour -1/2 cup corn meal -2 tsp sugar -2 tsp rapid rise yeast</p>	<p>Crust Purchase ready-made crust or dough, or..... Place the ingredients in the order listed into a bread machine. Place the machine on the pizza cycle and let her rip! When move to a pizza screen to use immediately (or place in an oiled bowl, cover with plastic wrap and place in your refrigerator until ready to use).</p> <p>Pizza Add the sauce and other ingredients (if you like) to the crust. The pizza can be cooked in two different ways. If your BBQ can achieve very high temperatures (such as The Big Green Kamado), then pre-heat your BBQ to 650 degrees with the pizza stone on the BBQ. Wet the pizza stone (to cool it), place the pizza with screen on the stone and cook for 6 minutes. If your BBQ can not achieve such hot temperatures, then pre-heat your BBQ to 350 degrees and cook 15-20 minutes (until golden brown on the outside). The pizza screen will help you take the pizza on and off the BBQ.</p> <p>Let sit for 5 minutes and enjoy!</p>

The following ribs will have texture and 'bark' to them. For other hints, visit www.nakedwhiz.com.

Ribs – Low & Slow	
<p>Baby Back Ribs (typically preferred over side ribs) Rib rack</p>	<p>-Remove the membrane (or have the butcher remove it). I find that pliers and grabbing it with a paper towel helps. -Rub generously with mustard & favourite rub -Stabilize The Kamado to 250 degrees dome temperature (both vents will be almost completely closed) after it is ready to cook on (down from 600 degrees) -I use a plate setter for indirect heat, whereas some people prefer thicker bark and cook them direct. -With The Kamado temp stabilized place the slab directly on. -After five hours, check your ribs. The rub should have formed a nice crust and the meat should have pulled back about a 1/4" on the bone. Apply your favourite hickory sauce if applicable.--After 5.5 hours, try to twist a rib off of one of the racks (careful! it's hot!!). If</p>



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	you can pull one off easily, they are done. If not, close Kamado and cook for another 15 minutes or until done.
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Rack of Lamb

Rack of Lamb -garlic -pepper -mustard	-Wrap bare bones with foil (to avoid crusting them) -Season with mustard, pepper & garlic -Sear at 500 degrees for 3 minutes per side -Close Kamado and let sit for another 5 minutes -Remove from Kamado and tent under foil for 10 minutes (it will continue to cook on the inside)
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Prime Rib

Prime Rib (bone in) -The smaller end is often juicier -2 bones = 4 people -mustard -garlic -BBQ rub	-Season prime rib with garlic, pepper, BBQ rub, and wrap in plastic and let sit for at least one hour -Some people sear the outside for a crust, others prefer to cook at 350 -Place drip pan below to catch drippings -8lb prime rib will take around 3 hours to cook (use a wireless thermometer) -Remove before the prime rib is cooked, tent in foil and let sit for 10 minutes.
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Cedar Plank Salmon

-Fresh salmon -Dizzy pig BBQ rub -Lemon juice -Olive oil	-Soak planks for 3-4 hours before cook -Rub salmon with olive oil, dizzy pig raging river rub & some lemon -Prepare Kamado at 425 -Place plank & salmon on grill. -For thick salmon filets, estimate about 10 - 13 minutes for the fish to start 'flaking'. ... it will still be a tad underdone in the center, but that's how we like it. ..go 15 - 20 minute if you want it done all the way through
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Salmon Straight Up

-Fresh salmon -Lemon pepper or maple	-Prepare Kamado at 400 -Place plank & salmon on grill. -skin side down. -check in about 12 minutes. If meat temp is above 125, you can pull it off at any time. I usually go closer to 130. If I wait till 135 like the cookbooks say, it usually winds up overdone. I like to cook mine with DP Ragin River and a drizzle of maple
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	syrup- which is surprisingly good on Salmon!
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Brie Cheese Appetizer

<ul style="list-style-type: none"> -1 Brie cheese -Baguette or crackers -Cedar plank (soak for 4 hours) 	<ul style="list-style-type: none"> Put brie on cedar plank for approximately 20 minutes at around 300 degrees Fahrenheit (until it is light brown all over). Remove top of cheese and wait 5 minutes and serve.
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World's Best Hamburgers

<ul style="list-style-type: none"> -3 lbs. ground chuck -Garlic salt -Coarse ground black pepper -Vadilia onion – thinly sliced -Blue cheese <p>Alternative cooking method: Cook at 375 degrees until almost done onion side up and then flip</p>	<ul style="list-style-type: none"> - Form burgers and coat liberally with garlic salt and lots of ground black pepper on both sides -Put piece of blue cheese in the middle and press down a slice of onion -Grill over high heat onion side down until bottom side is done and then flip (you only want to flip once). Remove when they are done as you like 'em. -Top with your favorite burger toppings. The blue cheese melts on the inside and gives them a terrific flavour.
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Beer Can Chicken

<ul style="list-style-type: none"> Whole Chicken -beer or juice can -Dizzy Pig BBQ rub -beer can chicken holder 	<ol style="list-style-type: none"> 1) Remove chicken giblets 2) Remove 1/2 liquid from can 3) Rub BBQ rub all over chicken (skin on) 5) Cook indirect over drip pan 6) Cooking time / temp: 350°, around an hour, depending on size – use probe
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Pork Chops

<ul style="list-style-type: none"> 1 – 1.3" thick -marinate with olive oil, salt, and pepper –or – Dizzy Pig BBQ Rub & garlic 	<ul style="list-style-type: none"> -sear at very high temperature (steak temp) for 90 seconds per side -put on a side plate and let sit for 15-20 minutes -return to Kamado. Dome temp should be around 400 – 450 degrees F -cook 5 minutes per side -internal chop temp should be 150 degrees max
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Pork Loin Roast

<ul style="list-style-type: none"> -Loin roast -Dizzy Pig BBQ rub 	<ul style="list-style-type: none"> -Put in V rack with drip pan underneath -350 degrees until the wireless thermometer shows an internal temperature of 140
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Pizza

Frozen or home-made

Option 1: Get dome at 440 and cook for 22 minutes with pizza stone already in The Kamado

Option 2:

-elevate stone on grid to allow air around the stone and get to 700 degrees

-Put pizza screen or perforated pizza pan on stone

-or - wipe stone with wet cloth before putting pizza on

Happy Charcoaling !