



# Kamado Charcoal Grilling & Smoking

Kamado BBQing (Primo, Saffire, Vision Grill, Kamado Joe, Big Green Egg...) produces some incredibly tasty food. Here are some tips that may be helpful:

## First use

1. Read the manual. You never know what may be important and not mentioned here.
2. Pre-season the grill (one or two medium fires, and then a hot fire)

## My Kamado won't reach temperature?

1. Check to ensure small pieces of charcoal are not blocking the air holes in the bottom
2. Ensure you are using dry good quality lump charcoal
3. Is wind affecting the draft? Is the air control at the top and bottom fully open?

## The food is too smoky tasting

1. Charcoal needs to be 'cured' before its used to cook.
2. Do not place food on Kamado until the smoke is almost see-through (~500-600 degrees) after heat up. If there is still dark smoke, then the charcoal is not yet properly cured for cooking.

## How do I sear (steaks, lamb, pork and catfish)?

1. Light The Primo (or other Kamado)
2. Allow temperature to rise past 600 degrees
3. Sear on each side for 30 seconds per half inch. If meat is less than 1", remove from grill, wrap in foil & serve 10 minutes later. If more than 1", close all air controls and allow it to cook for another 5 minutes before removing and tenting under foil for 10 minutes. For added flavour, coat red meats with regular mustard and steak spice before searing.

## How do I Low and Slow?

When doing long cooks (especially overnight cooks), ensure that your fire ring is filled with charcoal. Running out of charcoal is no fun. Get temperature up to ~600 degrees (see-thru smoke), then reduce air vents accordingly. A heat deflector will probably be required for best results.

## Danger: Backdraft / Flashbacks

This can be VERY dangerous and occurs if the temperature in your Kamado is hot and you close the vents then open the lid. Essentially, the fire is starving for oxygen and when the lid opens, it rushes out. To avoid this occurrence, remove the top vent and burp the Kamado before opening the lid.



## **Wood Chunks / Chips**

For The Kamado, you may find that you'll achieve better results with wood chunks (instead of wood chips). Wood chunks can be placed directly on the charcoal. Friendly Fires has prepared a separate handout on how best to use wood smoke.

## **Is Pink Meat Normal?**

When white meat is smoked, it can turn pink in colour. Pink meat does not mean it is not cooked. Professional BBQers often look for the tasty 'pink smoke ring.' For more information, visit the USDA web site. [www.fsis.usda.gov/Fact\\_Sheets/Is\\_Pink\\_Turkey\\_Meat\\_Safe/index.asp](http://www.fsis.usda.gov/Fact_Sheets/Is_Pink_Turkey_Meat_Safe/index.asp) nk Meat Normal?

Happy BBQing!