



22 GREAT BBQ RECIPES



FINDING THE SPARK

Dear BBQ LOVER,

thank you for your interest in our 22 GREAT BBQ RECIPES.

What fire does to food is something difficult to describe. It's almost magical, fire brings out sweetness, heightens flavor, deepens complexity. The pursuit of this taste sparked our passion for grilling many years ago—and we began a search that would lead us to the BBQ tradition. We tried everything from high-end gas grills to traditional charcoal briquette grills; the smoky taste of the charcoal intrigued us, but we kept exploring.

We all remember our first lesson about fire that came from the great childhood's BBQ or campfire sessions.

Maybe you were patient in the pursuit of the ideal golden toast or you held your marshmallow high over the fire, or that crispy juicy sausage. Maybe you craved the crispy char of a blackened outside so you zipped yours in and out of the flame. Whatever path you chose to your bliss, the lessons we learned about proximity to flame apply for your BBQ cooking sessions, too.

You like the superior flavor of the food when you're grilling—but more than that, you love the experience of firing up your GRILL, pouring a drink and letting the cares of your day fade, together with your beloved family or friends.

Whether you are a beginner or experienced, we hope this guide inspires you to light it up, gather friends and family, try new foods and chase that wonderful, fired flavor. Just like thousands of others have done before us.

Light it up!

Your KAMADO THAILAND Team



BBQ CHEDDAR BURGERS

INGREDIENTS

Serves 4 Pax

500-gram ground meat

1 Sliced onion

4 slices sharp cheddar cheese

4 slices of tomato Lettuce

Barbecue sauce, olive oil, salt and pepper to taste

4 hamburger buns

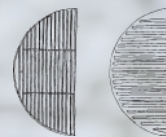
Sauce: ¼ cup barbecue sauce ¼ cup beer

TIP: Feel free to alter the cheese as you feel like: blue cheese, camembert, gouda, goat cheese, etc.

Preparation: 30–60 mins.

Cooking: 15–20 mins.

Surface: Steel or Cast-Iron Grate



- 1 Preheat your grill to 200–230°C.
- 2 Combine sauce ingredients in a small bowl and set aside.
- 3 In a mixing bowl, combine the ground beef with the barbecue and beer sauce and mix completely. Divide the mixture into four equal parts and press into hamburger patties. Sprinkle salt and pepper to taste on each side of the patties and set aside.
- 4 Drizzle onion slices with olive oil and place on the grill.
- 5 Place hamburgers on the grill and cook for 3–4 minutes.
- 6 Flip the burgers and place one of the onion slices on the top of each burger along with a slice of cheese. Continue cooking until the burgers reach your desired level of doneness.
- 7 Prepare hamburger buns by adding barbecue sauce to each side along with a slice of lettuce and tomato. Add your burger to the stack and enjoy!



Dry-Rubbed New York Strip Steaks

INGREDIENTS

Serves 4 pax

4 New York strip steaks 2.5 to 5 cm thick

4 tablespoons melted clarified butter (or regular unsalted butter)

Dry Rub:

1 tablespoon sea salt

1 teaspoon cracked black pepper

½ teaspoon paprika

½ teaspoon granulated garlic

½ teaspoon finely ground coffee

¼ teaspoon ground cayenne pepper

Preparation: 30–60 mins.

Cooking: 10 mins.

Surface: Steel/Cast Iron Grate or Cast-Iron Griddle



- 1 Preheat your grill and set up for two-zone direct and indirect cooking. Place the grill or griddle on the lower rack directly above the hot coals. Place a heat deflector on the opposite low side with a grill grate in the elevated position above the heat deflector. Allow the grill to reach 250°C.
- 2 While the grill is preheating, combine the dry rub ingredients, mix well and set aside.
- 3 Melt the clarified butter or unsalted butter. Dredge cold steaks in the melted butter, coating both sides of the meat. Sprinkle the dry rub liberally on both sides of each steak. Allow the steaks to sit on the counter while the grill continues to preheat.
- 4 Once the grill is preheated, place steaks on the direct heat side grate or griddle for 2 minutes to achieve a nice sear. Flip the steaks and sear for another 2 minutes.
- 5 Move the steaks to the indirect side of the grill and continue to cook until you reach your desired level of doneness



Grilled Chicken Stuffed with Basil and Tomato

INGREDIENTS

4 boneless, skinless chicken breast halves (about 6 ounces each)

1/2 teaspoon coarse salt

Freshly ground pepper

2 garlic cloves, minced

1 tablespoon extra-virgin olive oil

For the Stuffing

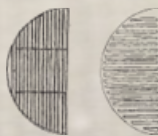
12 fresh basil leaves, plus more for garnish

2 beefsteak tomatoes, cut into 1/4-inch-thick slices or you can use sundried tomatoes for a more Mediterranean taste.

Preparation: 30 mins.

Cooking: 15-20 mins.

Surface: normal grill



1. Butterfly chicken breasts: Put halves on a cutting board, smooth sides down, with the pointed ends facing you. Starting on one long side, cut breasts almost in half horizontally (stop about 1/2 inch before reaching the opposite side). Open cut breasts like a book. Sprinkle each piece all over with 1/8 teaspoon salt; season with pepper. Transfer to a plate, and coat both sides with garlic and oil. Let stand 30 minutes.

2. Heat the grill until medium-hot. Place 3 basil leaves on the bottom half of each opened chicken breast; top each with 2 slices tomato. Fold over other half of chicken breast, and secure with two toothpicks or short skewers. Before grilling, soak the toothpicks or skewers in water for 30 minutes to prevent them from burning.

3. Grill chicken breasts, turning once, until golden brown on both sides and no longer pink in the center, about 15 minutes. Place on a clean serving platter; garnish with basil. If desired, remove toothpicks or skewers before serving.



GRILLED LOBSTER with Garlic-Parsley Butter

INGREDIENTS

8 tbsp. unsalted butter, softened

2 tbsp. finely chopped parsley

2 tbsp. Dry white wine

1 1/2 tsp. crushed red chile flakes

5 cloves garlic, finely chopped

Zest of 1 lemon

Salt and freshly ground black pepper,
to taste

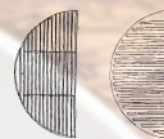
1 live lobster (about 1 to 1 1/2 lb.)

1/4 cup extra virgin olive oil

Preparation: 30–60 mins.

Cooking: 8–10 mins. Surface:

Steel or Cast-Iron Grate, normal grill



1. Combine butter, parsley, chile flakes, garlic, lemon zest, white wine, salt, and pepper in a bowl; Mix well set (cold) aside.

2. Using a cleaver, split lobster in half lengthwise through its head and tail. Scoop out and discard the yellow-green tomalley and break off claws. Transfer lobster halves, shell side down, to a baking sheet or piece of strong aluminum foil; crack claws and place them on the baking sheet. Drizzle halves and claws with oil, and season with salt and pepper.

3. Heat a charcoal grill or set a gas grill to high; blank coals

4. Place lobster halves, flesh side down, and claws on hottest part of grill; cook until slightly charred, 2-3 minutes.

5. Flip lobster over and using a spoon, spread lobster with the garlic-parsley butter; continue grilling until lobster meat is tender, 3-5 minutes more.



BBQ SCALLOPS

INGREDIENTS

scallops 4 large, cleaned (keep the shells)

butter 4 tbsp

shallot ½, finely chopped

capers 2 tbsp, roughly chopped

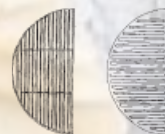
lemon 1, juiced

flat-leaf parsley ½ a small bunch, finely chopped

Preparation: 30–60 mins.

Cooking: 15 Minutes

Surface: Steel or Cast-Iron Grate



1. Heat a barbecue or grill to medium-high. Put each scallop into a shell with 1 tbsp of butter and some seasoning

2. Put onto the barbecue or under the grill for 5 minutes until lightly charred. Meanwhile, mix the shallot, capers, lemon juice and parsley, then spoon over the scallops and serve.



BBQ Lamb Cutlets with Salsa Verde

INGREDIENTS

8 Frenched Lamb Cutlets

100ml Olive Oil

Salsa Verde:

1 Slice Of Thick Stale Bread

300ml Olive Oil

2 Cloves Garlic

1 tbsp Capers

2 Anchovies (Chopped)

1 tbsp Lemon Juice

½ Bunch Chopped Parsley

½ Bunch Chopped Mint

½ Bunch Chopped Coriander

Salt and Pepper

Preparation: 25 minutes

Cooking: 5-10 minutes

Surface: Steel or Cast-Iron Grate, or standard grill



1. To make Salsa Verde, moisten bread with a little olive oil and combine in food processor with garlic, capers, anchovies and lemon juice. Add chopped parsley to mix and season. Ensure there is an amount of Olive Oil on top to prevent the mix oxidizing. (Set aside)
2. Heat the BBQ on high for 10 minutes
3. Add lamb to basting tray and drizzle with salsa verde oil and season well with salt and pepper on all sides.
4. Turn BBQ down to about ½ and cook on the first side for 1½ minutes.
5. With the raw side still up turn cutlets to form a crisscross on the surface
6. When you see the lamb start to “sweat” blood droplets, turn over and seal for a further 1 minute. Take lamb off to rest for 4 minutes, or place it on a extension grill, away from direct heat.
7. To serve add the lamb cutlets back to the BBQ for 30 seconds per side and place on a serving tray.
8. Add a scoop of salsa verde to the lamb and serve at once



Easy Beef Kebabs

INGREDIENTS

1kg Beef Mince
1 cup Breadcrumbs
2 Eggs
½ cup Chopped parsley, coriander and mint
½ Onion brunoise
2 cloves Garlic (chopped)
2 Chilies chopped (birds-eye)
1teaspoon Mustard
½ tsp Cumin
½ tsp Paprika
Salt
Pepper

Preparation: 10 minutes

Cooking: 10 minutes

Surface: standard grill



1. Preheat your BBQ for 10 mins or 200°C
2. Combine all ingredients in a food processor or by hand in a mixing bowl.
3. Season and taste mix to ensure you are happy with the flavor.
4. Roll the mince mix into fingers and mold onto the end of a skewer. Roll then lightly in some breadcrumbs before cooking
(this assists in keeping the mix on the skewer)
5. Grill lightly on all sides for about six mins and roll whilst cooking to ensure evenly cooked.
6. Great served with a tzatziki (a Greek yoghurt-based dip with grated cucumber, lemon or lime juice, cumin, salt, pepper and paprika)



Thai Style BBQ SNAPPER with Lime, Ginger & Chilli

INGREDIENTS

1 x Whole Snapper (1.5-2kg)

Marinade:

2 cloves Garlic (Chopped)

15g Ginger (Peeled and chopped)

¼ bunch Coriander

(Roots chopped and leaves picked)

4 Birds Eye Chili's

(Chopped – Seeds removed)

1 Stick Lemongrass

(Roughly chopped)

8 Limes (3 for marinade,

5 into wedges for stuffing fish)

60ml Soy Sauce

100ml Peanut Oil

Preparation: 15 minutes

Cooking: 50 minutes (25 mins per kg)

Surface: standard grill, eventually heat deflector



1. Light BBQ to 200°C with the hood down. If you don't have a hood, you might consider a upside down iron bucket.

2. In a bowl combine all marinating ingredients (except lime wedges and coriander leaves) Set aside.

3. Clean and scale fish and remove excess fins to prevent burning.

4. Score fish in 3 incisions along fillet ½ ways through to spine each side.

5. Season fish on all sides with salt and pepper and add marinade to the incisions and center of the fish along with slices of lime wedges.

6. Place fish onto a banana leaf and pour over excess marinade. Wrap up snapper with banana leaf or place in a suitable fish cage

7. Turn your grill on medium (200°C only and place fish in the middle of BBQ and close the hood. Our fish will cook for 25mins per Kg (BBQ will cook fish best after pre heating on 200°C).

8. Fish will be tender to touch and eyes will be a pearl white when ready.

9. Great to serve as a shared fish in center of your dining table.

10. Pour juice from tray over the fish just before serving.



BBQ Piri Piri Chicken

INGREDIENTS

1 x Whole Fresh Chicken

(marinate for 3 hours)

50ml Olive Oil

Pinch Salt & Pepper

Bell pepper (red and green)

Marinade

Harrissa (Made)

Bird eyes Chilies

Mint

Coriander

Parsley

Shallots

Dressing

Yoghurt

Cucumber

Olive Oil

Mint

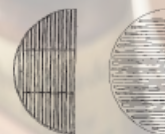
Salt

Pepper

Preparation: 15 -20 minutes / marinate 3 or 4 hours

Cooking: 20-25 minutes

Surface: standard grill, medium position



1. Marinate Chicken for 3-4 hours.
2. Pre Heat your BBQ till it registers 240 °C High on the temperature gauge. Turn down to medium 180 °C for cooking.
3. Remove Chicken from marinade, cut in half and season with salt and pepper. Grill on both sides with close lid to maintain the moisture (together with the bell peppers cut in strips) for 10 minutes (each side) or until cooked. When turning, apply with a brush a layer of some left marinade.
4. In a bowl combine remaining ingredients and dress.
5. Add salad to serving plate and arrange portioned Chicken on top, garnish with coriander and the bell peppers. Serve at once and enjoy



BBQ King Prawns

INGREDIENTS

12 King prawns (Ask for U6 or U4's)

12 Skewers (soak in water)

24 cherry tomatoes

3 Lemons (juice + zest)

2 Red chilies (deseeded)

¼ bunch Basil leaves

¼ bunch Parsley

3 cloves Garlic

80g Pine nuts, roasted

100ml Olive Oil

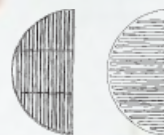
Salt and Pepper

1 glass of white wine

Preparation: 15 -20 minutes / marinate 1 hour

Cooking: 6-10 minutes (depending on prawn size)

Surface: standard grill, low position



Light your BBQ to 200°C with If you don't have a hood, you might consider a upside down iron bucket.

1. Peel and devein prawns down to the last tail and marinate in pesto and a glass of white wine for 1 hour.
2. Skewer prawns from tail to head (making straight) with a cherry tomato on the beginning and the end of the skewer.
3. To make the pesto, combine in food processor or mortar, Garlic, basil, parsley, lemon and pine nuts, adding oil a little bit at a time. Season to taste.
4. Marinate and coat prawns in baste and grill on both sides for 2 to 3 mins.
5. Great served as an appetizer or entrée and best eaten straight from the BBQ, with pesto on the side



ANTIPASTO

CHARGRILLED AUBERGINE

INGREDIENTS

2-3 Aubergines (eggplant) weighing about 700g – 1 Kg

Sea salt

100ml Extra Virgin Olive Oil

2-4 cloves Garlic (chopped)

3 tbsp toasted pine nuts

2 tbsp snipped fresh chives or spring onion

2 tbsp balsamic vinegar

Freshly ground black pepper

You can also use Bellpeppers, courgettes (or zucchini), Flat mushrooms or make a mix together with the Aubergines

Preparation: 15 -20 minutes / marinate 10 minutes

Cooking: 6-10 minutes

Surface: standard grill, cast iron



Light your BBQ to 200°C with the hood down. If you don't have a hood, you might consider a upside down iron bucket.

1. Thinly slice the aubergines lengthways, discarding the outside slices. Arrange on a large baking tray and sprinkle with salt. Leave for 20 mins – this removes any bitter juices.
2. Rinse the aubergine slices and pat dry with kitchen paper. Reserve 3 tbsp of olive oil. Toss the aubergines slices in the remaining oil and season with black pepper and chopped garlic 10 minutes.
3. Grill the aubergines a few slices at a time for 3-4 mins, turning once until both sides are chargrilled and tender. Remove from your barbecue and leave to cool.
4. To serve, arrange the aubergine slices on a large platter, scatter over the pine nuts and chives (or spring onion), then drizzle over the remaining oil and balsamic vinegar.



BEEF TAGLIATA

INGREDIENTS

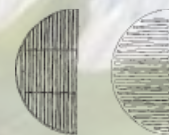
- 4 x 225g Beef sirloin steaks
- 150ml Extra Virgin Olive Oil
- 4 tomatoes cut in half or ¼ or largely sliced
- 1 tbsp chopped rosemary spikes
- 1 tsp dried oregano
- 1½ tsp cracked black peppercorns
- 2 cloves garlic, crushed
- Salt
- 1 tbsp balsamic vinegar
- 1 tsp Dijon mustard
- 100g wild rocket
- A little freshly shaved Parmesan

TIP! You can add pesto (page 12) to add more flavor to your dish

Preparation: 15 -20 minutes / marinate 1 Hour

Cooking: 15 minutes

Surface: standard grill, cast iron in low position



Light your BBQ to 250°C with the hood down. Lower temperature to 180°C once searing is done. If you don't have a hood, you might consider a upside down iron bucket.

1. Trim the fat from the steak and brush with a tablespoon of the oil.
2. Mix the chopped rosemary, oregano, black pepper, mustard and garlic together with 1 tsp salt and a little olive oil; rub evenly over both sides of the steaks, place on a plate and leave covered with food foil to stand at room temperature for 1 hour.
3. Lay the marinated steaks and tomatoes on the pre heated Kamado barbecue grill and sear for 2-3 minutes on both sides for a rare steak (or 4 minutes for medium), basting it occasionally with the remaining marinade.
4. Lift onto a tray, cover loosely with foil and leave to rest for at least 4-5 minutes with closed dome away from direct heat. it will become lovely and tender.
5. Using a sharp knife slice the meat slightly on the diagonal, arrange over the rocket. Serve with the roasted tomatoes.
6. Tip any meat juices into the dressing, balsamic vinegar and whisk again then drizzle over the salads. Scatter a small amount of Parmesan over each portion before serving



ITALIAN BUTTERFLY LAMB

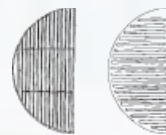
INGREDIENTS

1 boned leg lamb, approx. 1.8 kg
(Your butcher can bone your lamb)
3 large onions
Olive Oil
Sun Dried Tomato and
Balsamic Vinegar Marinade:
120ml Olive Oil
3 garlic cloves, crushed
4 tbsp sun dried tomato paste
4 tsp dried oregano
5 tbsp balsamic vinegar
1 tsp salt

Preparation: 20 minutes / marinate overnight

Cooking: 65 minutes

Surface: standard grill, cast iron plate in low position



Light your BBQ to 250°C with the hood down. Lower temperature to 200°C once searing is done

1. Open out the boned leg of lamb, discard any excess fat and lay meat out in a long flat piece. Put into a large dish. Mix the marinade, and pour over the lamb, turning it so it is covered all over. Cover and refrigerate overnight.
2. Bring the lamb to room temperature before cooking. Peel and thickly slice the onions, brush with oil on both sides. Place the lamb on a medium hot barbecue 200°C, and cook with close lid (If you don't have a hood, you might consider a upside down iron bucket) for 20 minutes each side. Transfer the lamb to a carving board, cover with foil and stand for 15 minutes before carving.
3. Meanwhile, sear or grill on the halfmoon cast iron plate the onion slices on the Kamado and serve with the lamb



SUMMER VEGETABLE PARCELS

INGREDIENTS

700g / 1 kg mixed vegetables such as:

baby corn and young carrots, asparagus, small courgettes, broccoli or cauliflower florets, green beans, sugar snap peas, bell peppers, small mushrooms

3 tbsp Extra Virgin Olive Oil

3 tbsp summer herbs, chopped

4 tbsp white wine (optional)

e.g. parsley, spring onions or chives, tarragon, chervil

1 or 2 garlic clove, crushed (optional)

Salt and freshly ground black pepper

Preparation: 10 minutes / marinate overnight

Cooking: 20 minutes

Surface: standard grill, cast iron plate in low position



Light your Kamado to 200°C with the hood down. Lower temperature to 180°C If you don't have a hood, you might consider a upside down iron bucket.

Put the vegetables into a large bowl, pour over the oil, wine, add herbs and garlic (if using) and season, toss together. Divide the vegetables between four 30cm squares of extra thick foil, then bring the sides of foil up and around the vegetables to make parcels. Cook on the Kamado barbecue in a medium heat area for 20 minutes.



GRILLED BUFFALO WINGS

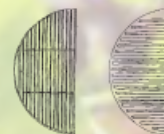
INGREDIENTS

- 1kg chicken wings (about 12 wings)
- 4 tbsp bottled hot pepper sauce (Tabasco)
- 3 tbsp butter, melted or virgin olive oil
- 1 tbsp paprika
- ½ tsp sea salt
- ½ tsp cayenne pepper
- ¼ tsp ground black pepper

Preparation: 20 minutes / marinate 1-4 Hours

Cooking: 20 minutes

Surface: standard grill, cast iron plate in low position



Light your BBQ to 250°C with the hood down. Lower temperature to 200°C once grilling the chicken wings, If you don't have a hood, you might consider a upside down iron/metal bucket.

1. To make the sauce, mix all ingredients together in a bowl, excluding the chicken.
 2. Add the chicken wings to a large dish and pour over half of the marinade, turning the wings to make sure they are well coated.
 3. Cover and place in the fridge between 2 and 4 °C allowing to marinate for a minimum of 2 hours, although the longer the better.
 4. When ready to cook remove from the fridge and discard the marinade.
 5. Grill the chicken wings on the barbecue over a high heat for 10 to 15 minutes turning regularly.
- Using your [Wireless Digital Thermometer](#), check that the internal temperature of the wings are a minimum of 74 °C before serving.
- 6 Heat up the remaining marinade and pour over the cooked wings, serve immediately and get stuck in!



BOURBON SOAKED RIBEYE STEAK SANDWICH

INGREDIENTS

6 ribeye steaks, cut thin

MARINADE:

50ml Bourbon (jack Daniels, Jim Beam)

60ml soy sauce

60ml Worcestershire sauce

2 garlic cloves, crushed

60ml vegetable oil

1 tbsp black pepper

salt & pepper

6 Bagels, pieces of ciabatta or Baguette

2 yellow onions, halved & thinly sliced

Preparation: 20 minutes / marinate overnight

Cooking: 20-25 minutes

Surface: standard grill, cast iron plate in low position



Light your BBQ to 350°C with the hood down. If you don't have a hood, you might consider a upside down iron bucket. Lower temperature to 250°C once searing is done

1. At least 4 hours before you plan to cook and preferably the night before, whisk all the marinade ingredients together in a bowl and set aside.
2. Put the steaks in a re-sealable bag and pour the marinade over them. Squeeze all of the air out of the bag and seal. Refrigerate until you're ready to cook, tossing occasionally to coat evenly.
3. Heat the oil in a large skillet or on the cast iron plate over medium high heat. Add the onions and cook for about 10 minutes, stirring occasionally until soft and well browned. Transfer to a bowl and set aside.
4. Prepare the grill very hot and on direct heat. Take the steaks out of the marinade and place on to the grill.
5. Sear the steaks for 2 to 3 minutes, close the lid and then flip and cook for a further 2 to 3 minutes depending on how done you like your meat. For rare 52 °C, medium 60 °C or well done 71 °C inside meat temperature
6. Remove to a platter. Quickly grill the bagels and top each with a steak and some of the grilled onions.



BEERCAN OR SITTING CHICKEN

INGREDIENTS

2 x 1 or 1.5 Kg whole chickens

Our chicken BBQ rub

2 cans of beer

1 medium onion, finely chopped

4 cloves of garlic, crushed

4 sprigs of fresh thyme

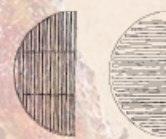
juice of 1 lemon

cherry wood chips

Preparation: 20 minutes

Cooking: 150 minutes

Surface: standard grill, heat deflector



Light your Kamado BBQ to 250°C with the hood down. If you don't have a hood, you might consider a upside down iron bucket. Lower temperature to 180°C once placing the chicken

1. Prepare the grill to cook indirect (with a heat deflector) at 180°C using the cherry wood chips for flavor.
2. Rub the chickens generously with the BBQ rub.
3. Open the beers and drink half of each, pour the other halves into 2 [chicken sitters](#) adding half the onion, garlic, thyme and lemon juice to each sitter (can).
4. Place the wings of the chicken behind its neck as if it were relaxing on the beach. Place a chicken on each sitter bung hole side down and slide it down as far as it will go. Pull the legs forward so it looks as though it's sitting down.
5. If desired fashion a brassiere out of aluminum foil and put it on the chicken. When the chicken is done remove the brassiere and it will appear that the naked chicken has tan lines from the sun. Place the chickens in the sitting position on the grill.
6. Cook with closed lid until the chicken reaches an internal temperature of 82°C deep in the thigh and 72°C deep in the breast. This should take about 1½ hours.
7. Remove the chickens from the grill and set aside to rest for 5 minutes.
8. Carve the chickens on the sitters being very mindful of the hot liquid inside.

ATTENTION: DO NOT PLACE THE CHICKEN DIRECT ONTO THE BEERCANS, AS THE PAINT ON BEERCANS IS TOXIC



GRILLED CRABCAKES

INGREDIENTS

2 eggs

1/4 cup Worcestershire sauce

1/4 cup mayonnaise

1/4 cup Sriracha, or to taste

juice of 1/2 lemon

1 (450 gr) can jumbo lump crab, or 1/2 Kg fresh crabmeat if you can get your hands on it

1/2 cup panko breadcrumbs

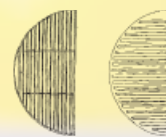
12 buttery-style crackers, finely crushed, about 1 cup

TIP: you can follow a loose interpretation of this basic recipe, depending on taste or mood. We've added grilled vegetables, sundried tomatoes, chilies, rice, and even quinoa to the crab mixture. We encourage you to experiment.

Preparation: 30 minutes

Cooking: 20 minutes

Surface: standard grill, cast iron griddle



Light your Kamado BBQ to 250°C with the hood down. Lower temperature to 180°C

1. Whisk the eggs, Worcestershire, mayonnaise, Sriracha, and lemon juice together in a bowl until smooth. Gently fold in the crab to coat well without breaking up the larger pieces. Cover and refrigerate for 30 minutes, or up to 4 hours.

2 Set up your BBQ for raised direct cooking and stabilize at 180°C.

3 Combine the panko and cracker crumbs (or you can use pre made breadcrumbs) in a small bowl and then gently fold in the coated crab mixture. The crumbs will absorb excess moisture and help bind the cakes. The mixture should be quite moist, but without any pooling of wet ingredients.

4 Line a pizza pan with parchment paper. Using a 50-gram scoop or your hands, form the mixture into 8 individual crab cake patties; flatten, but do not smash. Lay the patties out on the lined pan, leaving space between them.

5 Grill for 20 to 25 minutes on the lined pan, or until the crab cakes are golden brown and crispy on the outside, moist and firm inside. You shouldn't need to flip them, but take care not to let them burn.



YUMMY PORK RIBS

INGREDIENTS

1 to 1.5 Kg pork ribs

Our House BBQ rub or

Make your own rub:

Salt, chili, paprika, black pepper, Oregano, fennel, coriander, cayenne pepper, garlic

Our House BBQ Sauce (mixed with a little liquid acacia honey)

4-5 Hickory or Cherry wood chunks (or a handful chips)

Preparation: 30 minutes / Marinate 24 Hours

Cooking: 4 hours

Surface: standard grill, [rib rack](#), [heat deflector](#)



Light your BBQ 10 minutes with the hood up. If you don't have a hood, you might consider a upside down iron bucket. Adapt temperature to 140°C with the hood down.

- 1.If your spare ribs aren't already trimmed, go ahead and trim the skirt meat off so you're left with a nice, rectangular section of St. Louis style spare ribs
- 2.Remove as much of the membrane from the back of the ribs as you can (you can use it to cook a different dish or make a stew)
- 3.Coat the ribs liberally with mustard, which is used to bind the rub onto the meat
- 4.Coat the ribs liberally with BBQ rub
- 5.Wrap each of the coated racks in plastic wrap and refrigerate for 24 hours
- 6.Bring your grill up to 140°C (or low temperature) and place 5 chunks of hickory wood in
- 7.Load the ribs on grill and give them approximately 3 hours before testing for doneness
- 8.At about 3 hours in, sauce the ribs (With the BBQ-honey sauce) and cook for another 30 minutes
- 9.After another 30 minutes, sauce them again and test for doneness
- 10.When the ribs pass the bend test (bend them slightly and look for a crack in the meat, from tip to tip), they're done!



FISH EN PAPILOTE

INGREDIENTS

4 x 150 gr sole fillets, cod, hake, flounder or any other white fish

1/2 red onion, julienned

1 zucchini, julienned

8 cherry tomatoes

1 red Bell pepper, julienned

1 large carrot, julienned

1 clove garlic, minced

1 tablespoon extra-virgin olive oil

salt and freshly ground black pepper

1 lemon or lime, thinly sliced, seeds removed

8 sprigs fresh thyme

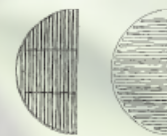
4 pats butter

1/4 cup white wine

Preparation: 20 minutes

Cooking: 12 minutes

Surface: standard grill



Light your BBQ to 190°C or medium high with the hood down. If you don't have a hood, you might consider an upside down iron/metal bucket.

1. Prepare the grill to cook on high direct heat 190°C

2. In a bowl, mix together the onion, zucchini, carrot and garlic. Add the oil, season with salt and pepper, to taste, and toss to combine.

3. Put each fish fillet in a large square of aluminum foil (30 x 30 cm) and season with salt and pepper, to taste. 4. Arrange the vegetables on top, dividing evenly. Top the vegetables with 2 cherry tomatoes, 2 lemon slices, 2 sprigs thyme, a pat of butter and 1 tablespoon white wine, layering in order.

5. Fold the aluminum foil around the edges tightly in 1cm folds to create a square shape. Make sure you press as you crimp and fold to seal the packets well, otherwise the steam will escape.

5. Arrange the packets on a baking sheet. Bake until the fish is cooked through, about 12 minutes, depending on the thickness of the fish.

6. To serve, cut open the packets and serve directly in the foil on a plate or remove the fish to the plate using a spatula, being sure you don't leave the juices behind.



Chocolate Marshmallow Banana

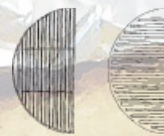
INGREDIENTS

- 1 banana
- 1 handful chocolate chips
- 1 handful mini marshmallows

Preparation: 5 minutes

Cooking: 5 minutes

Surface: standard grill



1. Tear a square piece of foil that is about 30-cm by 30-cm.
2. Place peeled banana on foil and slice it lengthwise about 3/4 of the way through. Spread it apart and fill with marshmallows and chocolate chips. Tightly wrap banana in foil.
3. When ready to cook, place wrapped banana on hot grill or over fire for about 5 minutes.
4. Remove from grill, unwrap, and enjoy!

FRUIT KEBABS

INGREDIENTS

Selection of seasonal fruit,
e.g. pineapple, nectarines or peaches,
strawberries, kiwi or Apple, ...

2 tbsp Mild & Light Olive Oil

2 tbsp caster sugar

Chocolate Sauce:

3 tbsp Olive Oil

75g dark chocolate

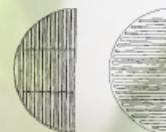
3 tsp cocoa powder

3 tbsp maple syrup

Preparation: 20 minutes

Cooking: 150 minutes

Surface: standard grill, heat deflector



Light your BBQ to 250°C or high

1. To make the chocolate sauce, put all the ingredients into a small saucepan, heat gently, stirring until the chocolate has melted and the sauce is smooth.
2. Remove the core from the pineapple and cut the flesh into chunks. Halve the nectarines or peaches, remove the stones and cut into thick slices. Peel and cut the kiwi fruit into quarters.
3. Thread the fruit onto skewers, brush with Mild & Light Olive Oil and dust with caster sugar. Place on a medium hot barbecue, cook for 5-7 minutes, turning to grill all over. (TIP: for a "Adult" version, you might want to soak some fruits into a spirit such as Cointreau, Grand Marnier or Amaretto and then dust with caster sugar or coconut powder)
4. Serve with the (warm) chocolate sauce



Thank you for reading our Kamado guide! We are thrilled to welcome you soon to our ever-growing community of kamado cooks. We are confident that we have crafted a fine kamado-style cooker in a perfect budget range, and we want to make sure you feel the same way. Don't hesitate to reach out to our team with questions, concerns or comments—we're always here to help.

For so many of us, kamado cooking has become a passion. It's more than a way to cook—it's a way to spend time with those we love, to explore new flavors and to connect with people all over the world. The possibilities for exploring and experimenting—techniques, recipes, lessons—are almost infinite. We hope you enjoy the journey!

LET'S KAMADO! We hope this Recipe book inspired you with the foundational knowledge you need for great cooking, but we invite you and other kamado fans to join us online and on social media for endless recipes, tips, techniques, ideas and, yes, showing-off.

If you want to learn the basics or study up on your technique, our Kamado Thailand YouTube channel is the best place to start.

<https://www.youtube.com/channel/UCC6-dNX7058NxDR9J1GIZGQ>

If you want to debate different aspects of Kamado cooking, feel free to join us on Facebook

<https://www.facebook.com/KamadoThailand/>

If you just want enjoy one everlasting kamado cookout, check out our social channels and be sure to tag your own posts with #kamadoThailand.

We can't wait to see what you're cooking!

Have fun and light it up!

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