



# YAKITORI OYSTERS

## Ingredients:

4 oysters  
2 limes  
YAKINIKU Japanese Szechuan  
Pepper

## Supplies:

Shichirin  
BBQ Flavour Binchotan  
Yakitori bars  
BBQ skewers  
oyster knife

## Kamado set up:

direct heat

## PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the standard grate.

## PREPARATION

Cut the limes in half and roast them for 1-2 minutes on the flesh on the Shichirin grill.

Now poke open the oysters and remove them from the shell. Next, remove the limes from the grate and remove the grate from the Shichirin. Now place the yakitori bars on the Shichirin.

Skewer the oysters on 2 skewers and grill the oysters for about half a minute on the yakitori bars. Finally, place the oysters on the grilled lime and garnish with the Japanese Szechuan Peppers.