



PORK TENDERLOIN SKEWERS

BY SEIZOENENBLOG

Ingredients:

350 gr pork tenderloin
200 gr chorizo
3 yellow onions
8 bay leaves
3 stumps of romaine lettuce
olive oil
YAKINIKU Japanese Szechuan
Pepper
EldurApi 22 Smoked Salt
EldurApi 72 Hot Chili Glaze

Supplies:

shichirin
Quick-koko briquettes
BBQ skewers

Kamado set up:

Direct heat

PREP TIME

This recipe is in collaboration with Seasons Blog

If you use wooden skewers, place them in a bowl of water with a weight on the skewers at least 30 minutes in advance so that they do not burn so quickly. You can of course also use stainless steel skewers, so you don't have to soak them.

When you are done with the skewers, light a Quick-coconut briquette with a match and let it burn. Open the slides of the Shichirin completely and allow it to warm up.

PREPARATION

Start by cutting the pork tenderloin into thin pieces and season with Hot Chili Glaze to taste.

Cut the chorizo into narrow slices, cut the onion into quarters and cut the bay leaves in half.

Now thread a slice of chorizo onto the skewer and then a strip of pork tenderloin, half a bay leaf and a piece of onion. Repeat this again and your skewer is ready. Continue this until all skewers are filled. Be careful not to make the skewers too big so that you have small bites.

Cut the romaine lettuce into quarters. Sprinkle the inside of each piece with a little olive oil or sunflower oil.

Season the lettuce with the Smoked Salt and another pinch of ground black pepper. Thread the lettuce onto two skewers for easy grilling.

Start by grilling the pork tenderloin skewers, keeping a close eye on them and turning regularly. If you grill the pork tenderloin for too long, it will become a bit dry and lose its tenderness.

Finally, grill the lettuce for 1 minute per side. Then you can serve everything.