



SMORES | BACON

Ingredients:

100 gr bacon
2 tbsp honey
100 gr cookies
30 gr marshmallows
100 gr dark chocolate

Supplies:

Shichirin
Teppanyaki plate
Binchotan
BBQ skewers
straight tweezers

Kamado set up:

Direct heat

PREP TIME

Light the Binchotan and open the sliders of the Shichirin half-way. Make sure the Shichirin is well hot and place the Teppanyaki plate on the Shichirin.

PREPARATION

Place the bacon on the Teppanyaki plate and fry for about 4 minutes per side. Meanwhile, cut the dark chocolate into pieces. Afterwards, remove the bacon from the Shichirin using the tweezers. Cut the bacon in half and spread with honey.

Now remove the Teppanyaki plate. Skewer the marshmallows on the BBQ skewers and roast for a few minutes all around until they caramelize and soften.

Now make the smore: place the bacon, marshmallow and chocolate between the biscuits and serve.