

KAMADOJAN

THE ULTIMATE ALL IN ONE GRILL *For life*



USER GUIDE



SO, WHERE DID **JAN** COME FROM?

Kamado JAN is a ceramic grill which uses lump charcoal to cook food either directly or indirectly.

The ceramic grill is a traditional Japanese cooking stove. Modern versions of the cooker are now produced and sold internationally... and this product has literally started taking the world by storm and is becoming a worldwide phenomenon!!

The secret of the **Kamado JAN** is the ceramic dome. The ceramic dome not only locks in heat, but also retains moisture which results in the most deliciously cooked food. The various cooking accessories available for the kamado also allow the user to cook in various styles which results in the ultimate culinary experience.

The heat controls allow the user to accurately control and regulate the temperature thereby offering endless cooking possibilities.

It uses very little fuel as the ceramic retains the heat therefore making it more environmentally friendly than any other similar grill. The ceramic dome enjoys a limited 20 year warranty –which means that this is the last grill you ever buy!!



What makes it so **UNIQUE?**

First in its class and second to none!

The secret of the Kamado is the ceramic dome. The ceramic shell acts as an insulator to keep the natural oils and moisture in food for incredible juiciness and tenderness. You also get true wood fired flavour because our grills use 100% natural sustainable lump charcoal as a heat source. The shape also circulates heat for more uniform cooking. Now compare this to open grills that let heat escape and cook largely from below. They require more total heat to achieve the same temperature profile as a Kamado. This excessive heat robs moisture from your meat. The Kamado JAN keeps the heat in the grill and the moisture in the meat!

The air controls of the Kamado JAN allow the user to accurately control and regulate the temperature thereby offering endless cooking possibilities and the accessories available also allow the user to cook in various styles which results in the ultimate culinary (braai) experience. The Kamado JAN grills allow you to bake, roast, sear, grill, smoke and even bake pizza with a simple adjustment of the air flow. The bottom line is that you can cook anything in the Kamado JAN ceramic grill.

The ingenious ceramic dome design gets the Kamado up to temperature and ready to cook in approximately 15 minutes; the average time it takes to heat up a gas grill. What's more is that the Kamado is extremely economical to use giving you up to 14 hours of cooking heat from one load of charcoal.



Warranty

Limited 20 year warranty

Kamado JAN offers a 20 year warranty limited to; the ceramic shell, firebox and fire ring. All other parts carry a 1(one) year warranty.

This Limited Warranty will be registered by your dealer within 30 days from the date of purchase, along with a copy of the original dated sales receipt. Failure to do so will invalidate the warranty. Any chips or cracks in the finish of the ceramic cooker, present at the time of purchase, must be noted on the original dated sales receipt. **Kamado JAN** offers a limited warranty to the original purchaser and is not transferable to subsequent owners.

Claims

The purchaser is required to provide photographic evidence to assess the damage when submitting claim. Scratches, cracks, chips, dents, crazing, or minor cosmetic blemishes of the exterior glaze not affecting performance are not covered under warranty, as determined by **Kamado JAN**.

Performance

Kamado JAN is not liable for any default or delay in its performance under this warranty, that is caused by any circumstances beyond its control. This warranty will be invalidated if any liquids, including starter lighter fluid, are poured on or in the ceramic cooker. The protective coating of the ceramic cooker can be compromised by substances or conditions that are beyond **Kamado JAN**'s control.

Defects

If any part, covered by this warranty, is defective due to a condition covered by the warranty, the part will, at the option of **Kamado JAN**, be repaired to its original condition or replaced with a comparable part or product. The repair and/or replacement of parts shall constitute the extent of the liability and obligations of **Kamado JAN** under this warranty.

Assembly, Use & Maintenance

This Warranty does not cover damages caused by improper assembly, improper care, failure to follow directions of use, misuse, abuse, negligence, extreme environmental conditions, normal wear and tear, accidents, acts of nature, or unauthorized repair, alteration or modification, as determined by **Kamado JAN**. This Warranty does not apply to chips or cracks in the ceramic cooker which may occur after the ceramic cooker is purchased by the original purchaser.

Metal Components

While **Kamado JAN** grills uses rust-resistant materials, the warranty as to metal parts, does not cover rust or oxidation unless the structural integrity of the ceramic cooker is compromised, as determined by **Kamado JAN**.



First Cook and Curing your New Kamado JAN

Take your time reading the manual and the above sections in full before using. It is important to know all the safety risks and precautions to protecting you and the Kamado JAN.

To ensure proper cure and to burn away any potential manufacturing residues, perform a "Curing Burn" before cooking. Remove all grids and light the unit. Allow the charcoal to start burning and close the lid. With the lid closed and air vents open, allow the temperature inside the dome to reach 150-170 Celsius. Close vents slightly in order to maintain this temperature for approximately 2 hours. Should the temperature still climb, close the vents further until it remains consistent. After the 2 hours, close all air vents and allow the unit to cool completely. Your Kamado JAN is now ready for use.

Fire and Temperature Management

Fuel

The **Kamado JAN** is designed to perform optimally when using **Kamado JAN** Lump Charcoal. This lump charcoal has been burned in a low oxygen environment. This allows for quick preparation time for the grill and ensures that its calorific energy has still mostly been conserved within the pieces.

Not all charcoal is equal however. The **Kamado JAN** lump charcoal is designed specifically to work with the **Kamado JAN** grill. This charcoal is restaurant grade and have been chopped into the right size lumps.

This is important since other brands may release certain gasses which alter the taste of your meat and can cause dangerous flashbacks **(Pg 6)**

The size of the charcoal pieces are also vital for smooth and optimal operation of the **Kamado JAN**. Having pieces too small will result in clogging of the air flow through the vents and Fire Box as well as having fast and high temperatures in the oven which make for difficult and sen-sitive regulation.

On the other hand, having pieces too large makes for very long preparation time of the grill and a slow response to regulating the temperature. You'll find yourself trying to break the pieces with a hammer each time you cook to prevent this.



Ventilation and Temperature Control

This comes with experience, but the basics can be explained.

The Kamado Jan temperature control can be analogous to that of operating a boat. Like a boat, you don't simply speed to your point of destination and cut the power at the point you want to be, you'll overshoot it.

For low temperatures, wait for just a few pieces of charcoal to start burning, close the lid and reduce the vent openings to slow the initial burn. Once too much charcoal is set alight, it may be difficult to achieve temps of sub 130 Celsius.

For high temps the lid can be left open longer. High temps will be achieved faster this way.

How much will hold it at constant temperature? Well this depends what temperature you're trying to hold it at.

Close it more for low temperature cooking, close it less for higher temperature. This all comes with experience. Once you have become experienced, you'll find that you can skip straight from wide open vents to the operating temperature with ease whilst not overshooting/missing your temperature.

Larger adjustments to temperature may require opening/closing of both top and bottom air vents. Fine tuning can be done by adjusting only the top vent.

Charcoal setup

For initial setup, ensure the holes in the grate are open for optimal airflow. Place larger charcoal chunks first to keep the holes open. Fill the firebox with charcoal. Aim for the line where the firebox ends and the fire ring begins. Don't worry, no charcoal will be wasted.

For subsequent lighting, use the ash tool and gently push the remains around the grill to allow the ash to fall through the grid, leaving the unburned charcoal still in the fire bowl. Remove the unburned charcoal and set aside for now. Clean the ash out of your Kamado Jan using the ash tool through the bottom vent after every 5 cooking sessions OR when ash build up may prevent air flow.



Lighting the Charcoal

Please take note that you don't light the charcoal in the Kamado Jan grill the same way as most other charcoal grills. The reason being that you lose control over regulation and basically the beneficial purposes and experience of the Kamado Jan grill.

Using the Kamado Jan charcoal and this lighting method, you can achieve grilling temperatures as short as 15min, which is closely comparable to that of a gas grill. Failing to setup the charcoal correctly, mentioned in the section, using the wrong charcoal as well as having an uncleaned Kamado Jan blocking ventilation flow will not result in such efficient grill preparation times.

Once your Kamado Jan is clean and the Kamado Jan Lump Charcoal is correctly loaded open both the top and bottom vents fully and place one Kamado JAN firelighter in the centre of the charcoal. Once the fire lighter is well lit, start placing a few smaller lumps of charcoal above and surrounding it, effectively building a well ventilated 'cage' around it. Leave the Kamado Jan lid open for about 5 minutes or until some of the charcoal burns without the aid of the firelighter.

Fire Hazard and Flashbacks!

A flashback is something that can occur when opening the lid of the Kamado Jan during cooking. Effectively turning your Kamado Jan into a flame thrower when you open it up. The main reason for this is that during cooking and tight air control, there is a high amount of fuel that is very hot and gasses are unburnt in this oxygen poor environment. When opening the lid, you have suddenly let a rush of air that is high in oxygen into this hot environment which can all suddenly erupt at the same time.

What causes these gases? For one and the most important and obvious reason, not using the right charcoal and adding other fuels and items to the charcoal. Opening the lid fast also encourages a flashback since you're shortening that ignition time.

How do you prevent this? Well for a start, use the Kamado Jan charcoal, it may look just like other lump charcoal however is designed specifically for your Kamado and its potential safety hazards where the others may not. When opening the lid, open it up a few centimetres for a few seconds before slowly opening the lid. These precautions operated correctly in practice have proved to prevent flashbacks.

NB! Do not try open the lid a few centimetres while trying to peak in at the food. If a flashback occurs, you'll have severe burns and possibly lose your eye sight. You should have no cooking drawbacks to opening the lid as long as you operate the Kamado Jan as explained in this guide.



Extinguishing your Kamado JAN

To extinguish unit – stop adding fuel and close all the vents and the lid to allow the fire to die naturally. DO NOT use water to extinguish the charcoal as this could damage the ceramic components.

Don't cook with the Lid Open!

The Kamado JAN is designed for closed lid cooking. The heat retention of the ceramics and the dome shape allow for superior heat circulation allowing even cooking of food.

Leaving the lid open will result in dangerous flare-ups and extremely high temperatures. These could result in damage to the Kamado as well as injury to the user.

Maintaining your Kamado JAN

The Ceramics

The Kamado JAN is a relatively low maintenance product, however for efficient and optimal cooking a few maintenance parameters should be followed. Clean out the ashes through the bottom vent every 4 cooking sessions or less, note on the Smaller Kamado JANs this may be more frequent.

Every 10 cooking sessions you should clean the entire inside of the Kamado JAN, removing the Fire Bowl and Fire Ring to clean out all the ash built up that the ash tool cannot reach.

Every once in a while you should do a high temperature clean burn. Over time, especially when doing lots of long slow roasts, the food and charcoal gases mix and form debris that sticks and bakes onto the ceramics on the inside of the Kamado JAN.

This hinders the performance of its cooking abilities.

The ceramic deflector plates can also be burned clean at approximately 250 degrees for 2 hours.

NB! Do not expose the stainless steel grid components to temperatures in excess of 350. This damages the steel and promotes rust. The grids can be placed in a dishwasher or cleaned by hand in warm soapy water.

Place the Fire Box and Fire Ring inside (only), load with charcoal and light it. Leave the vents fully open and close the lid, let it burn until it dies by itself. Once the Kamado JAN has cooled, again scrub the ceramics, the layer should be much easier to remove.



The assembly

When using the Kamado JAN, it's a good habit to check the bolts holding the rings around the Kamado JAN. During operation, the thermal expansion and contraction loosens the bolts over time. Tighten if any bolts have come loose.

The Grills and accessories

Ensure that the grills and accessories are clean every time before you light your Kamado JAN. Once finished cooking, it is important to remove all grills and accessories and allow them to cool and soak in water (with the exception of the pizza stones and deflector plates, these must not be cleaned with water). If left in the Kamado JAN, the food remains will bake and harden further, making cleaning a headache the next day.

Storage

When not in use, and if stored outside, cover the Kamado once completely cooled with the weatherproof cover. When using the Kamado push down on both of the locking wheels to stop the unit moving about during use.

It is recommended the Kamado be stored under cover in a garage or shed over winter for complete protection.

Accessories included

Essentials

These include things such as the leg stand, side shelves, grid gripper, ash tool, glove, as well as the Divide & Conquer flexible cooking system and the waterproof rain cover. These accessories are the basics essentials to owning and using a Kamado JAN.

Divide and Conquer

The Divide and Conquer is the single most useful accessory available for the Kamado JAN. This accessory allows for cooking of two different heat zones simultaneously, roasting, direct and indirect cooking, searing, smoking and many other configurations as well as the drip tray holder

Chicken sitter

The chicken sitter is the ultimate way to roast a chicken, cooking the surface evenly all round, leaving the skin nice and crisp. By adding beer or any other flavoured brew and herbs allows you to infuse flavour right into the chicken's meat, keeping it extra moist and more flavoursome ensuring that the skin is still crispy while doing so.



Recommended Accessories

Pizza Stone

The Kamado Jan bakes pizza like no other, not even a pizza oven can compete with the masterpieces that it turns out. With the directly heated pizza stone and indirect cooking setup for the pizza, it ensures that every pizza comes out with a perfectly crisp base and infusing the pizza with the Kamado JAN's signature favour.

Pizza Paddles

The pizza paddle with its short handle allows for easy handling of the pizza. It comes in two variations, wood for preparing the pizza and metal for handling the cooked pizza.

Kamado JAN Firelighters

These firelighters have been designed not to smoke and release harmful gases. They have no drawbacks and burn just as hot as conventional firelighters.

Drip pan

Using a drip pan will save you the effort in cleaning the deflector plates and help prevent your meat infusing a burned smoked taste from the drippings being burned.

Cast Iron Grids/Griddle Plates

Create beautiful sear lines on steak with the grid.

Griddle plates can be useful when cooking items such as fish and veggies in the Kamado JAN. The cast iron cooking for even heating and searing is an attractive feature that will help you become the ultimate braai master.

Meat thermometer

Knowing the temperature of the inside of your meat can save you a lot of headache and disappointment when it comes to having your meat done the way you like it. Using the temperature guide on page 15. You can easily cook your meat to your desire.

Continued >



Cast Iron and Ceramic Pots/Dishes

These items are great for when you'd like to make stews or potjies as well as pastries such as pies.

Grid Scrubber

The wire mesh allows for easy cleaning of the grids.

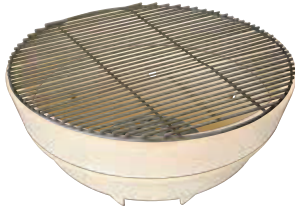
Kamado JAN Restaurant Grade Lump Charcoal

The Kamado JAN is designed to perform optimally when using Kamado JAN Lump Charcoal. This lump charcoal has been burned in a low oxygen environment. This allows for quick preparation time for the grill and ensures that its calorific energy has still mostly been conserved within the pieces.



Cooking Configurations

The Divide and Conquer is the single most useful accessory available for the Kamado JAN. This accessory allows for cooking on two different levels at the same time, roasting, direct and indirect cooking, searing, smoking and many other configurations and drip tray holder



BRAAI

*Place your Braai Grid directly on the fire ring of the Divide & Conquer. This is ideal for that high heat braai scenario. Braai steak, grill King-Prawns, or tan your favourite boerewors.



TWO ZONE COOKING

*Split your two Half-moon Grids between the upper and lower levels. Place a Deflector Plate beneath the upper grid. This allows you to alternate between cooking methods all at once. Eg. You would be able to Sear a steak on the lower level and slow roast vegetables on the higher level.



BAKE/PIZZA

*Set your Half-moon Grids on the upper level of the Divide & Conquer. Then place your Pizza Stone on top of the Deflector Plates to ensure low and slow convection heat. This would allow you to bake nearly anything as you would in your oven as well as make Pizza.



LOW HEAT

*Set your Half-moon Grids on the upper level of the Divide & Conquer. This setting results in lower heat. This also allows you to place a drip-tray on the drip-tray holder on the lower level when using accessories like the chicken sitter. (Also – Lower temperature Searing)



HIGH HEAT

*Set your Half-moon Grids on the lower level of the Divide & Conquer. This setting results in high heat close to the charcoal ideal for Searing and Braaiing.



INDIRECT COOKING

*Place both Deflector Plates on the lower level and your Half-moon Grids on the upper level. This setup is perfect for convection style cooking for those Sunday slow-roasts or even potjie. For the most succulent and tender results this is the one for you.



TROUBLESHOOTING



Not reaching higher temperatures

Blocked Ventilation flow: Give your Kamado JAN a full cleaning service, removing the internals completely and cleaning the ceramic internal walls (see maintenance section for more details and methodology).

Fire Bowl Misaligned: The air flows through the bottom vent and through another opening at the bottom of the fire bowl, if this is not aligned together, it will reduce the air flow.

Incorrect Lump fuel: By using fuels other than the Kamado JAN Lump Charcoal, you could be blocking the ventilation or using poor grade charcoal that has a low calorific content.

Ventilation Blocked: If your Kamado JAN hadn't been properly cleaned in a while it may have suffered from poor ventilation flow over the duration of the slow cook. It could also have been the charcoal bits that blocked the fire grating over the period of cooking. Make sure you are using the Kamado JAN Lump Charcoal and have properly cleaned out the ash.

Temperature hadn't Settled: Ensure that the temperature has stabilised before you put your food in and about 20 min after you have put your food in. If it hasn't stabilised, the temperature may have continued to go up or down, depending on the ventilation position, both of which leading to the fire extinguishing itself.

Difficulty achieving/holding low temperatures

Poor Ventilation Control: Overshooting low temperatures is easy. It is recommended to reduce ventilation in increments after lighting your Charcoal to slowly rise to your desired low temperature.

Incorrect Lighting Method: The charcoal should only ever be lit in one place (the centre) for low and high temperature cooking, no other methods are suitable for the Kamado JAN grill. See more details and methodology in the Charcoal Setup and Lighting the Charcoal sections.



Air leaks: Air leaks effectively increase your ventilation, thus making it difficult to achieve low temperatures.

Damaged Gasket: Inspect the condition of your gasket and check to see whether any smoke comes out when lit.

Dome Alignment: Poor alignment will allow air in regardless of gasket condition. Check by placing a piece of paper on top of the gasket and closing the lid, pull out gently to check for resistance. Repeat in multiple areas around the diameter.

Worn gasket seal on top air vent. Remove the top vent to check the state of the felt seal.

Replace if required.: It may be the case that the vents have loosened over time due to the thermal expansion and contraction. Tighten if this is the case.

Still Having an Issue?

Please contact the **Kamado JAN support** team at your nearest reseller for further assistance.



Internal Temperature Guide



	Rare	Medium Rare	Medium	Medium Well	Well Done
Steak & Chops 25mm steaks at 230	50-55 3min/side	55-57 4min/side.	57-60 4-5 min/side	65 5-6 min/side	>71 7 min/side
Whole Roast	50-55	55-57	57-60	65	71
Brisket					90-93
Chops			63	66	71
Roast			63	66	71
Ham			63	66	71
Butts, Shoulders					90-93
White Meat					71
Dark Meat					79-82
Tuna & Salmon			49	56	63
Other			60	62	63





A SOUTH AFRICAN CLASSIC
STOKBROOD



★ ★ ★

food inspiration

You can expect to find some inspiring recipes in this book that will give you an insight to what your Kamado JAN can do.

Basically whatever you can dream up JAN can do. Well, icecream might be a stretch.... but you get the point.

Whether you're in the mood for hearty leg of lamb and slow roast veggies or a light summer salad with smoked salmon the difficult part is choosing.

Kamado JAN can achieve anything from deserts like malva pudding to pizza. Try and test you Kamado JAN to the limits.

Most importantly, enjoy the ride & create memories that will last a lifetime!



BASIC BREAD DOUGH

Steps

Mix dry ingredients into a large bowl and make a well in the centre of the bowl.

Pour the water and oil in and slowly mix in the dry ingredients until a dough ball can be formed.

Dust your working surface with flour and knead the dough for about 7 minutes.

Place the ball of dough into a lightly oiled bowl and cover with a damp towel. Place the dough into a warm room and allow to rise for approximately an hour or until doubled in size.

Take the dough out and knead it for a second time.

Roll it out for flat bread and cook, alternately place it on baking parchment and allow it to rise in a warm room for an additional hour.

Makes: 1 Loaf

Prep Time: 20 min

500g strong flour
> Plus extra for dusting
2 Tsp salt
7g yeast
3 Tbsp olive oil
300ml water





sear & roast

This method makes use of the Divided cooking configuration and is used when steaks and chops are very thick. This allows us to cook the inside of the steak evenly, allowing the majority of the inside of the steak to be cooked to our desire. It can be typically described and seen that the steaks are pink with just a thin brown ring on the edges.

There are two methods to the searing and roasting technique where either one can be used. The most common one is to sear and then roast, where the other is the reverse of this.

In the Divided cooking configuration, the lower grid is used for the sear using direct cooking and the higher grid is used as indirect cooking to evenly cook the meat slowly throughout the middle of the steak.



Steps

This herby steak is for all the carnivores out there – choose good-quality meat and you can't lose.

Prepare your Kamado JAN grill and setup the grill in Braai configuration and heat to 260 °C.

Lay the steaks on a chopping board and rub with a little olive oil. Season and sprinkle with the rosemary and oregano.

Cover with grease-proof paper and bash lightly with a rolling pin or the bottom of a saucepan until the steaks are slightly flattened out and the herbs and seasoning are nicely pressed into the meat.

Toast the ciabatta on both sides. Keep the toast warm. Lay the steaks on the grill, side by side.

Cook for about 4-5 minutes a side, for a medium steak, or a little longer if you like your meat more cooked. Lift the steaks out of the Kamado JAN and leave to rest somewhere warm.

Spoon a tablespoon of pesto on to each of two warm plates and smear out across the plate with the back of the spoon. Place a steak on each plate and pour any resting juices over the top.

Rub the toasted ciabatta with the garlic, drizzle with a little olive oil and put a piece on top of each steak.

In a mixing bowl, toss the salad leaves with the lemon juice, a lug of olive oil and a pinch of salt and pepper. Divide the salad between the plates and serve.

Serves: 2

Cooking time: 10 minutes

Ingredients

2 x 200g steaks of your choice
Olive oil
Sea salt
Freshly ground black pepper
1 Sprig fresh rosemary
½ Tbs dried oregano

2 Slices ciabatta bread
2 Tbs thick green pesto
1 Clove garlic, cut in half
100g mixed salad leaves
1 Lemon, juice of



steak dinner for two



*Refer to cooking temperature guide on page XX.





blue cheese burger

Makes: 8 burgers

Grill time: 8 to 10 min

Ingredients

2 (30 g) Slices country white bread
2 Tbs fat-free milk
1/2 Tsp salt
1/2 Tsp black pepper
2 kg Lean ground sirloin
1/2 Cup (60 g) crumbled blue cheese
Cooking spray
8 Hamburger rolls, halved



Steps

Prepare your Kamado JAN grill and setup the grill in Braai configuration and heat to 230 °C.

Place bread in a food processor; process 30 seconds or until finely ground. Place bread-crumbs in a large bowl.

Add milk to breadcrumbs; toss with a fork to moisten. Add salt, pepper, and beef to breadcrumb mixture, stirring just until combined.

Divide meat mixture into 16 equal portions, shaping each into a 9 cm patty. Spoon 1 table-spoon cheese in the center of each of 8 patties; top each with 1 remaining patty, pinching edges to seal.

Place patties on grill rack coated with cooking spray; grill 3.5 to 4.5 minutes on each side or until desired degree of doneness. Remove from heat; keep warm.

Lightly coat cut sides of rolls with cooking spray; place cut sides down on grill rack, and grill 15 to 30 seconds or until toasted. Serve patties on toasted rolls with desired toppings.



grilled haloumi salad

Serves: 2

Cooking time: 15 minutes

Ingredients

1 Handful sunflower or pumpkin seeds
2 Carrots peeled
1 Bulb fennel trimmed and halved
2 Large handfuls baby spinach leaves
> **Washed and spun dry**
100 g fresh peas podded
250 g halloumi cheese
> **Cut into 1 cm slices**
1 Lemon
Extra virgin olive oil
Sea salt
Freshly ground black pepper

Steps

A quick and healthy Mediterranean meal.

Prepare your Kamado JAN grill and setup the grill in Braai configuration and heat to 160 °C

Toast the seeds in a dry frying pan over a high heat, moving them around the pan from time to time so they don't burn. This will only take a couple of minutes. Put to one side.

Using a speed peeler, cut the carrots and the fennel bulb into thin ribbons. Place in a bowl with the spinach and peas.

Place your halloumi in the Kamado, and give the slices 30 seconds to a minute or so on each side. The cheese will soften slightly as it cooks.

Dress your salad with a good squeeze of lemon juice, about twice as much olive oil, and a pinch of salt and pepper. Toss to coat everything in the dressing. Have a taste and add some more seasoning or lemon juice if you like.

To serve, tear the pieces of halloumi over the salad and sprinkle with the toasted seeds.

Lightly coat cut sides of rolls with cooking spray; place cut sides down on grill rack, and grill 15 to 30 seconds or until toasted. Serve patties on toasted rolls with desired toppings.

grilled flatbreads

Serves: 10

Cooking time: 1 minutes

Ingredients

1 Batch of bread dough
A few sprigs fresh rosemary, leaves picked
Plain flour for dusting
Olive oil
Sea salt

Steps

Prepare your Kamado JAN grill and setup the grill in Braai configuration and heat to 200 - 230°C.

Follow my basic bread recipe through steps 1 to 4. After the dough has doubled in size, you need to knock the air out of it by bashing it around for a minute. Now it's ready to be transformed into pizzas or flatbreads.

Tear off chunks of the dough and roll out your bread, shaping into slightly irregular oval shape rounds, about 0.5cm thick.

Oil the grill on the Kamado JAN, then lay the flatbreads on top of the grill and cook them for about 30 seconds. Turn them over and cook for another 30 seconds until they are golden brown, crispy and slightly charred – this'll give them a real barbecued flavour.

Take the flatbreads off the Kamado JAN. Mix a couple of lugs of olive oil with the rosemary leaves and brush (or drizzle) over the hot breads. Sprinkle with salt and serve straight away while still warm.



grilled moroccan lamb chops



Steps

A quick and healthy Moroccan meal.

Prepare your Kamado JAN grill and setup the grill in Braai configuration and heat to 180°C.

Lay the lamb chops out on a plate and sprinkle them with salt and pepper, the mint, paprika and lemon zest. Then squeeze over the lemon juice, drizzle with olive oil and massage the flavours into the chops with your fingertips. Leave the lamb to marinate for an hour or so.

Crush the fennel and cumin seeds in a pestle and mortar or a Flavour Shaker. Put the crushed spices and almonds on a baking tray, drizzle with olive oil, season and toss together until all the nuts are coated in the spice mixture.

Toast in the preheated oven until lightly golden, then take them out and leave to cool.

To make the coleslaw, shred the carrots and celeriac on a mandolin.

Slice the cabbage and onion as finely as you can with a sharp knife.

Place the veg in a bowl with the yoghurt, the lime zest and juice and the coriander stalks. Mix well and season with salt and pepper.

Scoop the hummus into a nice bowl, spoon the harissa and a lug of olive oil on top and swirl them half in with a spoon to get a rippled effect. Put to one side.

Put the cooled spiced nuts in a sandwich bag and smash them up with the bottom of a pan or a rolling pin.

Cook the lamb on the grid and close your Kamado JAN over a high heat for 2 - 3 minutes on each side or until cooked to medium. Serve the chops in a pile on one end of a chopping board and arrange a bowl of hummus, the coleslaw and spicy nuts around them. Sprinkle with coriander leaves.

Dip a chop in the hummus, then in the nuts and eat with the coleslaw.

Serves: 4

Cooking time: 30 minutes

Ingredients

8 Quality lean lamb cutlets
Sea salt
Freshly ground black pepper
1 Tsp dried mint
1 Tsp mild smoked paprika
½ lemon zest and juice
Extra virgin olive oil
1 Tbs fennel seeds
1 Tbs cumin seeds
200 g Blanched almonds
200 g Hummus
2 Tbs harissa paste

Coleslaw

2 carrots ,
Peeled ½ celeriac
Peeled ¼ small red cabbage
Core cut out
½ onion peeled
6 Tbs natural yoghurt
1 Lime , zest and juice of
1 Small bunch fresh coriander leaves picked
>Stalks finely chopped



indirect grilling & roast

The indirect cooking configuration allows for the Kamado JAN to be used as an 'oven'. When cooking poultry, meatloaf's and other large and thick portions of meat, cooking it in direct grilling means that by the time the centre is cooked, the outside will be rubbery. By placing the deflector plates on the bottom of the Divide and Conquer, we block the direct and infrared energy omitted by the burning charcoal. The heat is then transmitted to the meat indirectly in a hot convection oven. This allows for even and slow cooking in the Kamado JAN, cooking that Meat evenly through. Depending on your size variant of your Kamado JAN, you can achieve slow cooks as long as 10h.

For the indirect cooking setup, it is advised that you only place the configuration into the oven when it has preheated near your cooking temperature. Reason being that you'll achieve a much shorter preheating time due to the reduced restriction on air flow and the direct heating of the ceramic dome and sides of the Kamado JAN. It is also recommended that a drip pan is placed on the lower level of the of the Divide and Conquer. Note that it could be placed on the deflector plates, however this will dramatically increase the heat transmitted to the drip pan and will burn the drippings giving the meat an unforeseen smoky flavour.

It should be noted that in there is a heat gradient surrounding the grill when using the indirect cooking configuration. Since the deflector plates cannot cover the full diameter as it would block off air flow and that charcoal burned flavour, the outer radius on the grill will be subjected to much higher temperatures than the centre of the grill. The roasts should always be placed in the centre of the grill to achieve even cooking.



beer chicken

*Fill chicken sitter with beer or water.



Steps

Prepare your Kamado JAN grill and setup the grill in Indirect cooking configuration and heat to.

Evenly split the beer into 2 chicken sitters and insert 1 smashed clove of garlic into each. Use a bowl to mix the Rub ingredients together and apply the seasoning to the outside of the two chickens and place each chicken over the chicken sitters.

Insert the chickens in the centre of your Kamado JAN and cook for about 40-45min depending on the size of your chickens, or until the breasts' internal temperature is 85 °C and the thighs are 82 °C.

About 10min before the chickens are done cooking. Insert the glaze ingredients into a saucepan and mix on medium heat.

Once done and the chickens ready, brush the chickens with the glaze just before serving.

Serves: 2-4

Cooking time: 45min

Ingredients

2 Baby Chickens
2 Large cloves garlic, peeled and smashed
300ml beer For the Rub
½ Tsp sugar
½ Tsp salt
¼ Tsp ground black pepper
¼ Tsp salt
¼ Tsp dried parsley
¼ Tsp dried oregano
¼ Tsp dried lemon peel

For the Optional Glaze

2 tablespoons agave nectar
2 tablespoons unsalted butter.



Pork loin and veggies

Serves: 4 to 6

Prep Time: 20 minutes

Grill Time: 1 hour, plus 10 minutes resting time

Ingredients

1.3 kg pork loin roast

>Trimmed and tied

450 g Red Bliss potatoes

>Cut into 2.5 cm pieces

450 g carrots

>Peeled and cut into 2.5 cm pieces

4 Cloves garlic

>Peeled and slightly crushed

1 Tbs canola oil

½ Tsp salt

½ Tsp ground black pepper

½ Cup chicken stock

Rub

1 Tsp salt

1 Tsp dried parsley

1 Tsp ground black pepper

⅓ Tsp sugar

½ Tsp granulated garlic

½ Tsp chilli powder

½ Tsp seasoned salt

Preparation

Prepare your Kamado JAN grill and setup the grill in Indirect cooking configuration *with the deflector plates out and heat to 200°C.

Using a medium sized bowl, place the carrots, garlic and potatoes and add salt, pepper and oil, mixing it all together. Spread in a roasting pan and add the chicken stock and push it to one side.

Using a small bowl, add the rub ingredients and mix together and season both sides of the pork. Add some seasoning to the vegetables if desired.

Once on temperature, sear the roast for 2 minutes a side. Place the deflector plates back in and configure your divide and conquer so that you can place the vegetables on the lowerlevel underneath the roast on the top level.

Roast for about an hour or until the internal temperature reaches about 62°C. Open and stir the vegetables occasionally during the roasting .

Flank steak roulade

Serves: 4 to 6

Prep Time: 30 min

Grill Time: 45 min

Ingredients

1 Flank steak, 900g or more

1½ Cups lightly packed baby spinach

>Rinsed and drained

42.5g Manchego cheese thinly sliced

¼ Cup diced sun-dried tomatoes

2 Teaspoons ground KJ's Beef Rub, or your favourite beef seasoning

Preparation

Prepare your Kamado JAN grill and setup the grill in Braai configuration and heat to 230°C - 260°C.

Rest the steak flat and cut horizontally through the centre of its longer side until about 1.5cm from the end and open the meat like a book as you cut. Carefully use a meat mallet and pound the steak to even out the thickness and softening it.

Lay the cheese, spinach and sun-dried tomatoes across the surface of the steak, leaving about 5 to 7cm uncovered at one of the sides that is parallel to the grain of the meat. Using half the Beef Rub, season the filling of the roll.

Carefully roll the steak, starting at the covered end and ending at the uncovered end. Using some string, tie the roll in a few places so that it can't unroll during cooking and handling. Place the roll on the grill, searing it for about 2 minutes on each side.

Take the roast out and prepare your Kamado JAN in the Indirect cooking configuration and reduce ventilation to achieve 180°C - 200°C. Once on temperature, place the Roll back in and cook for about 30 minutes for medium-rare or longer if desired.



direct grilling

The Direct Grilling method is what most people imagine when speaking of grilled food. This method makes use of the classic Braai Configuration, alternate configurations can be used for reduced heat such as the Low heat configuration.

For multilevel and/or simultaneous high and low heat direct grilling, the Divide and Conquer can be used on both levels.

Please note the even with direct grilling, the dome is still closed during cooking, this traps in moisture, burns charcoal more efficiently as well as cooks the meat far quicker and more evenly.

The dome temperature in direct grilling is only half the setup for cooking. Here the amount of charcoal used directly influences infrared cooking levels. The more charcoal used, the higher the infrared energy levels are, even though the dome temperature may be set at a constant temperature.

It can also be noted that with more charcoal added, the hot coals sit closer to the grid and thus your meat sit in a hotter heat gradient than one filled with less charcoal.

Pork chops ^{***}

Steps

Place the pork chops in the brine and refrigerate for 2 to 4 hours.

Prepare your Kamado JAN grill and setup the grill in Divided cooking configuration and heat to 120°C.

Using a small bowl, mix the rub ingredients and remove the chops from the brine, dry the surface and season them with the rub.

Place the chops on the higher grill for indirect cooking and cook until the internal temperature reaches 60°C–63°C.

Mix the glaze ingredients together and place in a pan for a few minutes on medium heat.

Remove the chops and set aside once done. Increase the ventilation to allow the heat to rise to above 260°C.

Sear the chops on the lower grid for about 2 minutes a side. Serve when ready.

Serves: 4

Prep Time: 30 minutes,
>+2 to 4 hours marinated

Grill Time: 1 hour

Ingredients

4 Porterhouse pork chops
>At least 2.5 cm thick
2 Litres KJ's basic brine

Rub

1 Tbs smoked paprika
2 Tsp sugar
2 Tsp salt
2 Tsp light brown sugar
1/3 Tsp granulated garlic
1/2 Tsp ground black pepper
1/4 Tsp cayenne pepper

Glaze

1/3 Cup red pepper jelly
2 Tbs sorghum syrup
1 Tbs unsalted butter
1 1/2 Tsp soy sauce





smoking

WHY SMOKE MEAT

The short, but to the point answer here is simple. Flavour.

Smoking of meat is when flavour is added while cooking. Smoke is generated by combustion and each fuel source produces it's own unique smoke flavour.

CHUNKS VS CHIPS

We have now established that smoke is created by combustion. Larger sizes of wood, like chunks, will burn slower thus giving you more control of your smoking period.

HOW TO SMOKE MEAT

Soaking smoking wood in water is a misconception. Water only penetrates the outer surface of the wood while leaving the inside dry. Adding wet wood to your coals will result in the chunks smouldering instead of combusting therefore creating a thick white smoke. Exactly what you don't want. The best kind of smoke is almost invisible and a light blue colour. Clouds of thick white smoke is undesirable and will give the meat a bitter taste.

Get your Kamado JAN up to temperature and add 2 – 3 chunks directly to the coals. Some smokers place one of the first chunks directly in the centre and the others just away from the centre so they combust as the fire spreads outwards. There is no exact rule as to how much you should use. Beef and pork will require more smoke than poultry. For example, to smoke just a few chicken wings, you will need only one chunk. For a 10 hour brisket smoke, you can start with 2 – 3 chunks and add one at a time every hour or as needed.



smokey ribs

Serves: 4 to 6
Prep Time: 15 minutes
Grill Time: 4 ½ hours

Ingredients

Baby back pork ribs
>Membranes removed
2 Tbs yellow mustard (optional)
2 Tsp ground black pepper
3 Tbs KJ's basic BBQ rub
½ Cup packed dark brown sugar, divided
¼ Cup squeezable buttery spread
¼ Cup agave nectar or honey (optional)
Your favourite Smoking Wood Chunks

BBQ Sauce

⅓ Cup ketchup
½ Cup apple sauce/jelly
1 Tbs apple cider vinegar
¼ Cup packed dark brown sugar
1 Tbs hot sauce
1½ Tsp Worcestershire sauce
½ Tsp dried minced garlic
½ Tsp dried onion flakes
¼ Tsp ground black pepper
¼ Tsp roasted ground cumin
⅛ Tsp ground coriander
¼ Tsp ancho chilli powder
Smoked salt to taste (about ½ teaspoon)

Preparation

Prepare your Kamado JAN grill and setup the grill in Indirect cooking configuration, prepare and set the smoker box, heat to 120°C.

Using the mustards as a binder, spread over the surface of the ribs and season with the black pepper and then the BBQ rub.

Once the Smoke is faint and chunks have combustion, place the ribs in your rib rack and place in the centre of your grill and cook for about 2,5 hours.

For the BBQ sauce, mix together in a pan over medium heat for about 15 minutes. Once done, allow to cool and blend until smooth.

Lay a double layer of tin foil, enough to spread all the ribs in, you may want to have more than one square for ease of handling.

In a small bowl mix 4 tablespoons of sugar and the buttery spread. Place the ribs on top of the foil and spread the butter/sugar mixture over the surface of both sides of the ribs (some honey can be added here if you like your ribs very sweet).

Close up the foil and roll up the edges to ensure the juices can't escape the parcel. Place back on the grill for 1 hour.

Remove ribs from foil and collect about a quarter of a cup of the juices before putting the ribs back on the grill. Cook for another 0.5 -1 hour more, until tender.

Add the collected juices to the BBQ sauce and mix well. Brush both sides of the ribs with the sauce and continue to cook for another 15 minutes.

Serve with the remaining BBQ sauce.

Pizza ^{***}basics

Serves: 6 Medium Pizzas / 4 Large Pizzas
Prep Time: 20 min

Ingredients

4 Cups white bread flour
1 Tsp fine sea salt
1 x 7g dried instant yeast sachets
1 Tsp sugar
3 Tbs extra virgin olive oil
1 Cup ml lukewarm water

Accessories

Pizza Stone
Divide and Conquer
Pizza Paddle

Tip:

Next Time Try using Stone Ground Bread flour for the dough.

Preparation

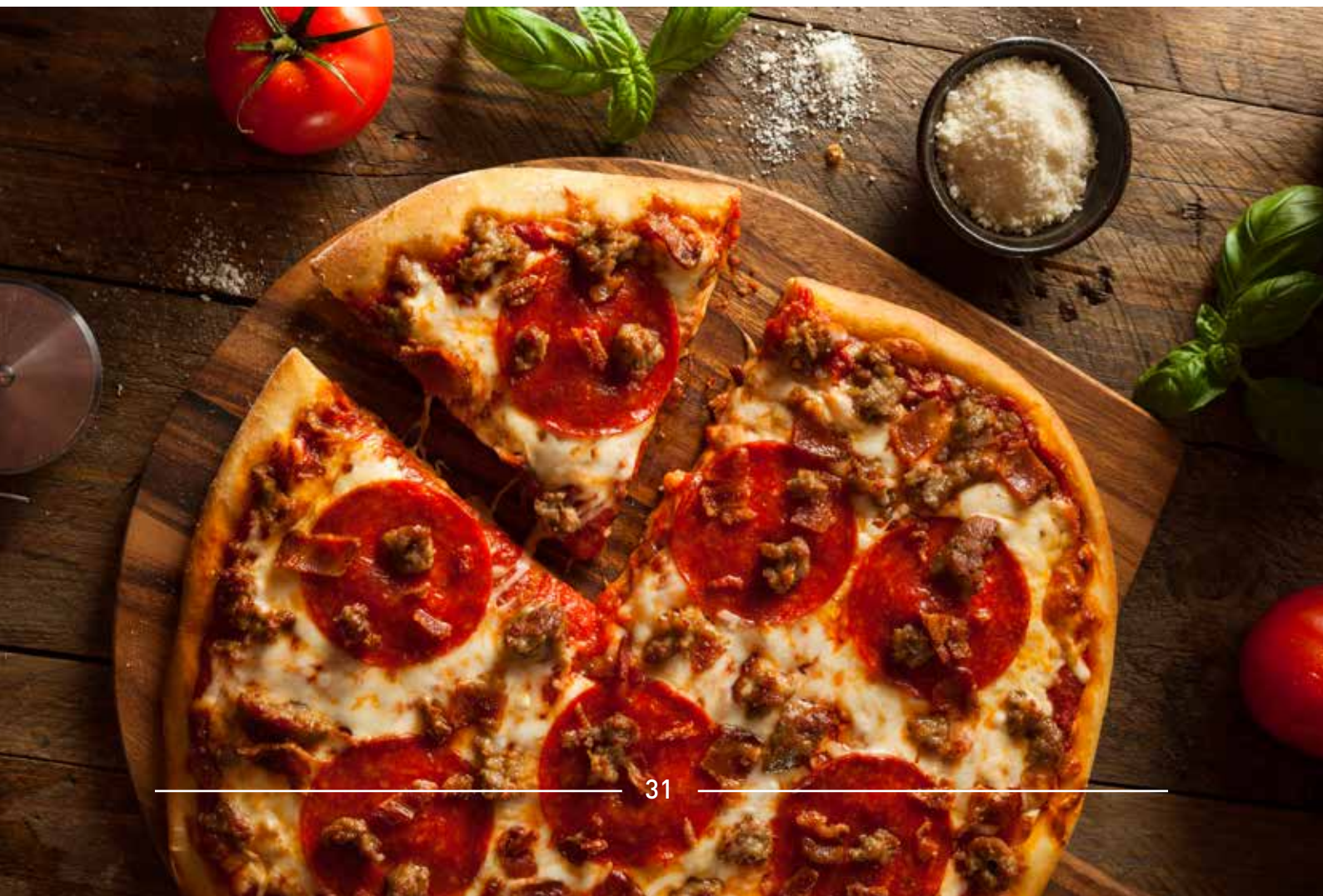
Prepare the grill and light the charcoal with the lid open. Once the charcoal is lit, place the grid on the high level, the deflector plates and the pizza stone on top. Close the Kamado JAN and preheat to 200 degrees celcius.

Flour your working surface and and portion out the dough into desired size.

Roll out the dough and brush the top with olive oil, this prevents the toppings from making the base soggy.

Add your desired toppings and place in the Kamado JAN when on temperature.

Cook until the base is crispy and the cheese has melted.



top Toppings

*Pretty much whatever you want really...

Spinach & Cheese

Ingredients

Cumin seeds
Olive oil
Brown onions
>Finely chopped
Bunch English spinach
>Trimmed, washed
Eggs
Chopped fresh parsley
Swiss cheese
>Coarsely grated
Fresh continental parsley leaves, to serve
Dried chilli flakes, to serve

Spicy Lamb Pizza

Ingredients

Lean lamb mince
Middle Eastern Spices Blend
Mozzarella, grated
Red onion, cut into thin wedges
Fresh mint leaves
Tzatziki dip

Salami, Asparagus & Mushroom pizza

Ingredients

Napoletana Pasta Sauce
Coarsely grated mozzarella
Sliced salami
Sliced button mushrooms
Bunch asparagus, woody ends trimmed, thinly
Sliced diagonally
Cup fresh basil leaves

Prosciutto, Basil & Mozzarella Pizza

Ingredients

Mixed baby tomatoes, halved
Baby spinach leaves
Fresh mozzarella, torn
Low-fat ricotta
Chunky Dip - Basil, Cashew & Parmesan
Sliced prosciutto

Pizza Bianco

Ingredients

Extra virgin olive oil
Chopped fresh rosemary leaves
Fresh mozzarella, thinly sliced
Marinated artichokes, drained
Prosciutto slices
Baby spinach leaves, to serve

Peri-Peri Barbecue Chicken

Ingredients

Peppadew
Non-fat Greek yoghurt
Garlic cloves
Red chilli, chopped
Sweet paprika
Dried oregano leaves
Lemon juice
Extra virgin olive oil
Chicken tenderloins
Red onion
>Cut into thin wedges
Coarsely grated White reduced-fat cheddar
Cucumber
>Seeded, finely chopped
Micro coriander, to serve

Cheesy Salami and Mushroom

Ingredients

Grated pizza cheese
Shaved mild salami
Flat mushrooms, sliced
Cherry tomatoes, halved
Fresh basil leaves

Breakfast Pizza

Ingredients

Bacon rashers
Baby spinach leaves
Tomato pizza sauce
Grated pizza cheese
Eggs
Rosa tomatoes

Rubs & sauces

*Use your favourite herbs & spices. Try your own combinations.

KJ's Cajun Beef Rub Makes about ¼ cup

Ingredients

2 Tbs smoked paprika
2 Tsp salt
2 Tsp onion powder
2 Tsp garlic powder
1 Tsp cayenne
1 Tsp red pepper flakes
1½ Tsp white pepper
½ Tsp black pepper
1 Tsp dried thyme
1 Tsp oregano

Preparation

Mix all the ingredients together and store in an airtight container until ready to use, for up to 6 months.

KJ's Beef Rub Makes about 1 cup

Ingredients

1 Tbs dried red and green bell pepper flakes
2 Tsp dried thyme leaves
1 Tbs dried minced garlic
1 Tbs green peppercorns
5 Tbs coarse smoked salt
2 Tbs black peppercorns
2¼ Tsp dried minced onion

Preparation

Grind ingredients to desired texture, mix together and store in a dry place.

KJ's Basic Brine Makes 2 Litres

Ingredients

2 Litres distilled water
¼ Cup salt
¼ Cup sugar
1 Tbs dried minced garlic
1 Tsp red pepper flakes

Preparation

Stir until salt is dissolved

KJ's Basic BBQ Rub Makes 1½ cups

Ingredients

¼ Cup sugar
2 Tsp dried herbs of your choice
¼ Cup packed dark brown sugar
½ Cup smoked paprika
¼ Cup salt
5 Tbs garlic pepper seasoning
1 Tsp chipotle chilli powder
2 Tsp chilli powder

Preparation

Grind ingredients to desired texture, mix together and store in a dry place

KJ's Blackening Seasoning Makes 2 table- spoons

Ingredients

½ Tbs paprika
1¼ Tsp salt
½ Tsp onion powder
½ Tsp garlic powder
½ Tsp cayenne pepper
½ Tsp black pepper
½ Tsp white pepper
¼ Tsp thyme, ground
¼ Tsp oregano, ground
¼ Tsp celery seed

Preparation

Mix all the ingredients together and store in an airtight container until ready to use, for up to 6 months.

desserts

*With desserts, think outside the box. It's not just a braai. Anything you cook & bake in your household oven can be done in a KJ.

Steps

Preheat KJ to 220 degrees C. Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar and brown sugar, and bring to a boil. Reduce temperature and let simmer.

Place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with pastry, then, poke some holes or alternatively weave lengths of pastry together allowing gaps for sauce to seep through.

Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.

Bake 15 minutes in the preheated oven. Reduce the temperature to 175 degrees C.

Continue baking for 35 to 45 minutes, until apples are soft.

Prep Time: 30 minutes

Cooking Time: 1 hour

Ingredients

1 recipe pastry for a 9 inch double crust pie
1/2 cup unsalted butter
3 tablespoons all-purpose flour
1/4 cup water
1/2 cup white sugar
1/2 cup packed brown sugar
8 Granny Smith apples
>peeled, cored and sliced

