

Explore a world of flavor through your grill



USA

MEMPHIS STYLE RIBS



4 pounds pork spareribs

2-1/2 Tablespoons garlic powder

1 Tablespoon seasoned salt

1 cup Kikkoman® Original Takumi Sauce

1/2 cup Kikkoman Rice Vinegar

1/2 cup ketchup

1/4 cup brown sugar

Mix garlic powder and seasoned salt together. Rub mixture over the ribs, front and back. Let ribs marinate for at least an hour or overnight. Prepare your grill for indirect heat. Place the ribs in the center of the grill and cook for 1-1/2 to 2 hours to an internal temperature of 160° or until done. Combine Takumi, Rice Vinegar, ketchup and brown sugar. Brush over ribs during the last 15 minutes of cooking.

Makes 8 servings.

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Cuba

CUBAN STYLE GRILLED SNAPPER



6-1/2 pound red snapper fillets

1/3 cup Kikkoman® Soy Sauce

1/4 cup dark rum

1/3 cup fresh lime juice

3 shallots, peeled and chopped

1-1/2 cup chopped cilantro

1/2 teaspoon white pepper

5 garlic cloves, crushed

Rinse fish and pat dry with a paper towel. Meanwhile, add all of the remaining ingredients in a saucepan over medium heat and reduce the sauce down by half (about 20 minutes). Brush reduced sauce over the fish and grill fish for 3-4 minutes on each side. Serve with remaining sauce.

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Jamaica

JAMAICAN JERK SHRIMP KABOBS



- 1 pound** jumbo shrimp
- 1/2 cup** Kikkoman® Teriyaki Marinade & Sauce
- 1 Tablespoon** fresh lime juice
- 2 Tablespoons** fresh thyme, chopped
- 1/2 teaspoon** cayenne pepper
- 1 Tablespoon** brown sugar
- 1** medium onion
- Skewers** for Kabobs

Peel and devein shrimp. In a large bowl combine teriyaki sauce, lime juice, thyme, cayenne pepper and brown sugar, stir to dissolve the sugar. Add cleaned shrimp to the bowl and toss shrimp to coat. Let the shrimp marinate for at least 1 hour. Cut the onion into squares, thread alternately with the shrimp onto skewers leaving space in between. Place skewers on the grill and cook for 4 minutes on each side until shrimp have turned pink and are done.

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Brazil

SÃO PAULO PESTO WITH BBQ BEEF



PESTO

2 cloves of garlic, crushed

1/2 cup chopped arugula

1/2 cup chopped parsley

1/2 cup olive oil

1/2 cup Kikkoman® Lime Ponzu

MARINADE

2 pounds beef round steak, 3/4 inch thick

1 cup Kikkoman Lime Ponzu

1/4 cup ea: fresh rosemary, thyme, parsley

3 cloves garlic, chopped

1/3 cup sherry

PESTO: Place all of the ingredients in a blender and pulse until mixed well. Refrigerate until ready to use.

MARINADE: Combine Lime Ponzu, rosemary, thyme parsley, garlic and sherry in a large bowl. Put steak in a large zip lock bag, pour marinade over the steak and marinate for at least 1 hour. Grill to desired doneness, serve with pesto.

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Ireland

MUM'S CRUSTY LAMB CHOPS



8 lamb chops

1/2 cup chopped rosemary

1/2 cup chopped thyme

1/2 cup chopped chives

1/2 cup Kikkoman® Panko Bread Crumbs

1 cup Kikkoman Garlic & Green Onion Takumi

To make the crust, combine rosemary, thyme, chives, Panko and Takumi in a bowl. Rinse lamb chops (do not pat dry). Spread the wet crust onto both sides of the lamb chops, including the bone. Place the lamb chops on a prepared grill. Grill both sides for about 5 minutes. The finished chops should be pink and juicy inside with a dark brown, crusty coating.

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England

SOUSED RAINBOW TROUT



6 Rainbow Trout

3 Tablespoons pickling spice or crab boil

1 cup Kikkoman® Seasoned Rice Vinegar

5 bay leaves

1 Tablespoon whole peppercorns

Scale and clean inside of fish. Make souse marinade by combining the remaining ingredients. Place fish in a large plastic bag, pour marinade over the trout. Refrigerate the fish and let marinate for at least 2 hours. Remove fish from marinade and grill (an oiled metal mesh grill fish basket works best).

Makes 6 servings.

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France

FRENCH ONION SOUP BURGER



1-1/2 pounds ground turkey

1/2 cup Kikkoman® Roasted Garlic Teriyaki
Marinade, divided

1 large yellow onion, thinly sliced

4-6 slices provolone cheese, diced

2 Tablespoons vegetable oil

Combine ground turkey and 1/4 cup Roasted Garlic Teriyaki, form into 8 thin patties. Separate diced cheese into 4 sections and place one cheese section on a turkey patty and place the 2nd pattie on top, pinching the edges around the burger to seal the edges. Continue with remaining patties, then refrigerate 4 stuffed burgers for 20 minutes.

Pour vegetable oil in a medium saucepan, heat oil and add sliced onions. Stir onions until soft, about 3 minutes, add remaining Roasted Garlic Teriyaki and saute for an additional 2 minutes. Grill stuffed burgers and serve with sauteed onion.

Makes 4 servings.

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Greece

CORNISH HENS WITH MEDITERRANEAN RUB



- 2** Cornish Hens, butterflied*
- 5 cloves** garlic, chopped
- 3** stems of fresh rosemary, chopped
- 2 Tablespoons** fresh thyme
- 2 Tablespoons** olive oil
- 1/4 cup** Kikkoman® Soy Sauce

Remove stems from herbs and chop. Combine garlic, rosemary, thyme, olive oil and soy sauce in a bowl to make the marinade. Butterfly the hens and marinate for 1 hour or longer. Grill over medium heat, skin-side down, until browned. Turn over and finish grilling for an additional 30 minutes or until done.

Makes 2-4 servings.

*HOW TO BUTTERFLY: Set the hens on a board, with the breast-side down. Starting at the neck, remove the backbone by cutting along the length of the back of the spine on each side of the backbone with kitchen or poultry shears. Spread open the hens.

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West Africa

MAFE (Peanut Sauce) BEEF KABOBS



2 pounds beef steak, cut into cubes

1 pound cherry tomatoes

1 cup Kikkoman® Thai Peanut Sauce

2 Tablespoons tomato paste

3 cloves garlic, crushed

Skewers for kabobs

In a large bowl, combine Thai Peanut Sauce, tomato paste and garlic. Add beef cubes to the marinade and toss to combine, cover and refrigerate for 2 hours. Thread the skewers alternately with marinated beef and tomatoes. Grill for approx 5 minutes, turning to brown on all sides until beef is the desired degree of doneness.

Makes 6-8 servings.

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China

HUNAN STYLE GRILLED PORK LOIN



1-1/2 pound boneless pork loin

1/2 cup Kikkoman® Thai Chili Sauce

1/2 cup Kikkoman Garlic & Green Onion Takumi

1 Tablespoon vegetable oil

Mix together Thai Chili Sauce, Takumi and oil in a bowl, combine to make the marinade. Place the pork loin with marinade in a large plastic. Refrigerate for at least 2 hours. Grill pork loin until done.

Makes 6 servings.

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