Barbecue Around the World

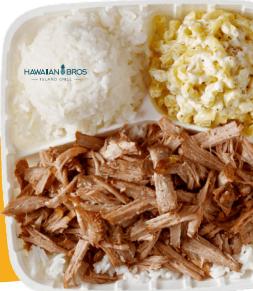


CHEF'SPENCIL

"Barbecuing has a rich and varied history that spans cultures and continents, reflecting the intricate interplay of culture, tradition, and culinary innovation. It's a culinary method that knows no cultural boundaries, thriving on diversity, adaptation, and the exchange of traditional techniques." - NATALLIA NICE, RESEARCH CHEF



The process starts with seasoning a whole pig with Hawaiian sea salt, native herbs, and sometimes garlic and ginger. It's then cooked in an underground pit called an "imu," lined with hot volcanic rocks. Wrapped in ti or banana leaves, the pig slow-roasts for hours, absorbing smoky flavors and tenderizing to perfection.



Mishkaki & Nyama Choma **ZANZIBAR**

REGIONAL AFRICAN FLAVOR INSPIRATION

PERI PERI • CHERMOULA • **CHICKEN YASSA**

HAWAIIAN FLAVOR INSPIRATION

HULI HULI • KALUA PORK INSPIRED • HAWAIIAN TERIYAKI

One of the most beloved barbecue dishes in Zanzibar is Nyama Choma, which refers to grilled or roasted meat, typically made from goat or beef. The meat is typically marinated in a blend of garlic, ginger, cayenne, black pepper, salt, and lemon juice. Mishkaki, another popular dish, consists of grilled skewered meat, often served with pili pili sauce.

Ikan Bakar & Sate Lilit **INDONESIA & BALI**

SOUTHEAST ASIAN FLAVOR INSPIRATION THAI BASIL LEMONGRASS •

Sate Lilit FOOD52

A Balinese delicacy that consists of minced fish or seafood paste mixed with grated coconut, lime leaves, lemongrass, and spices, wrapped around a bamboo stick or lemongrass stalk before grilling.



GOLDEN CHICKEN • FILIPINO INASAL

Ikan Bakar

Coastal regions of Indonesia are known for their exquisite grilled seafood dishes, such as Ikan Bakar, which involves marinating fish fillets or whole fish in a spicy blend of chili, ginger, lemongrass, and tamarind before grilling them over charcoal. LifeSpice

