



## JAPANESE-STYLE BACON SKEWERS

### INGREDIENTS:

Sokolow bacon  
1 tablespoon pink/black/white pepper  
1 tablespoon salt  
sesame  
wasabi  
sesame oil  
bundle of perilla  
cling film

#### GLAZE:

ginger  
garlic  
miso  
mirin  
soy sauce  
rice vinegar  
fish sauce  
sugar

#### SALAD:

1 cucumber  
soy sauce  
sugar  
sesame oil  
fish sauce  
habanero pepper  
sesame

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### PREPARATION:

1. Start by preparing the spice mix: grind three types of pepper in a mortar, add salt, sesame, and wasabi.
2. Prepare the bacon: make a 'butterfly' cut in the middle, brush the meat with sesame oil and sprinkle with the spice mixture prepared beforehand, place some perilla leaves on the bacon for added aroma, roll the meat on both sides, and wrap in cling film.
3. Move on to preparing the glaze: Fry the ginger and garlic in a pan, pour in the sugar and caramelize it, add the miso paste and pour in the mirin, then pour in the soy sauce, rice vinegar and fish sauce. Stir thoroughly and reduce.
4. Meanwhile, prepare the skewers: cut slices of meat, remove the foil, scoop onto sticks and toast on the grill.
5. Prepare the salad: cut the cucumber into wide slices, add soy sauce, sugar, sesame oil, a little fish sauce and chopped habanero. Add sesame and mix.
6. Cover the bacons with the glaze and continue to roast them for a while. When the dish is ready, sprinkle with sesame.

#### TIP:

If you don't want the sticks to burn on the grill - you can simply pour water over them an hour before grilling. They will not burn if they are soaked.