

## **LIGHTING**

Light with starter cubes or a small amount of cooking oil placed on a paper towel below the Vortex. Close intake and exhaust vents when done. This will preserve your charcoal which can be used again for your next cook.

## **SAFETY**

Never touch the Vortex by hand when hot. Do not move your kettle or kamado when the Vortex is lit. Be sure to remove any plastic wrap around the Vortex prior to cooking.

# vortex

**(in)direct heat**  
for kettle & kamado cookers

ThunderDome BBQ  
Thunderdomebbq.com  
Casa Grande, AZ  
(520) 251-6306  
Vortexorder@gmail.com





## INDIRECT - Low & Slow Cooking/Smoking

The Vortex can redirect the flow of heat up and around the meat which can turn your kettle into a true indirect 'smoker'.



Vortex goes Wide-End up. Coals go around the perimeter onto the fire grate.

Place meat directly over Vortex in the center. The coals are lit on one end and snake/minion their way around the kettle.

The Vortex shape acts as the deflector for direct heat which is different than snaking the coals without the Vortex.



## DIRECT - High Heat Searing



This is your searing option. Picture the back of a jet engine where the fire is shooting out of the exhaust cones. This is what you will get that intense sear from.

Load up the Vortex Narrow Side Up. Let coals set.

The Vortex will begin to look like pics below (these examples are for picture purposes only. Very rarely will you need this much charcoal or a full Vortex worth of coals).

Put steak or chop directly over the fire for about a minute per side. It will have a very nice sear across the whole steak, not just where the grate marks are happening. The Maillard Reaction is able to occur across surface area of the whole steak/

chop rather than just where the grate is touching the meat.

Once seared on both sides. Move off to perimeter where steak/chop can INDIRECTLY come up to preferred temp. Also, try searing at the end of the cook for a reverse sear.



## INDIRECT-DIRECT - High Heat Indirect Cooking

It all started in an effort to get 'fried-like' skin on my chicken wings on the grill. The Vortex create a high heat that is directed upwards then radiates down around the kettle lid creating an EVEN high heat.

Load up the Vortex Narrow Side Up. Let coals ash over.

Put meat around perimeter. If smoke flavor is desired, place a tennis ball sized chunk directly over Vortex onto grill grate.



This method allows the chicken around the perimeter can get fried-like skin without getting the burn marks that happen while grilling wings directly. The heat increases enough to crisp skin without any direct flame. This is not unlike setting your fire off to one side of your kettle, the only difference with the Vortex would be an even amount of heat for every piece around the perimeter as opposed to the ones closest to the fire. No need for rotating or extra flipping.

## INFRARED - Radiant Heat

Due to the grate-to-lid height on a kettle, making an upright (or 'beer can') chicken can be difficult to cook in an 18.5" or 22.5" kettle. This is a method that allows a perfect roasted protein without the need for an expensive rotisserie or having to spatchcock

the bird before cooking. The Vortex deflects the direct heat while radiating high heat and giving your food the outdoor cooking flavor.

Place Vortex wide-end up with a piece of foil in the bottom to block the air flow as well as catch drippings. Place bird or small roast on the beer-can holder (with or without liquid in it).

Pour chimney full of 'set' coals equally around the Vortex and close the lid.

Let the chicken/roast come up to temp while rotating the exhaust (kettle only) 45 degrees every 20 mins.

