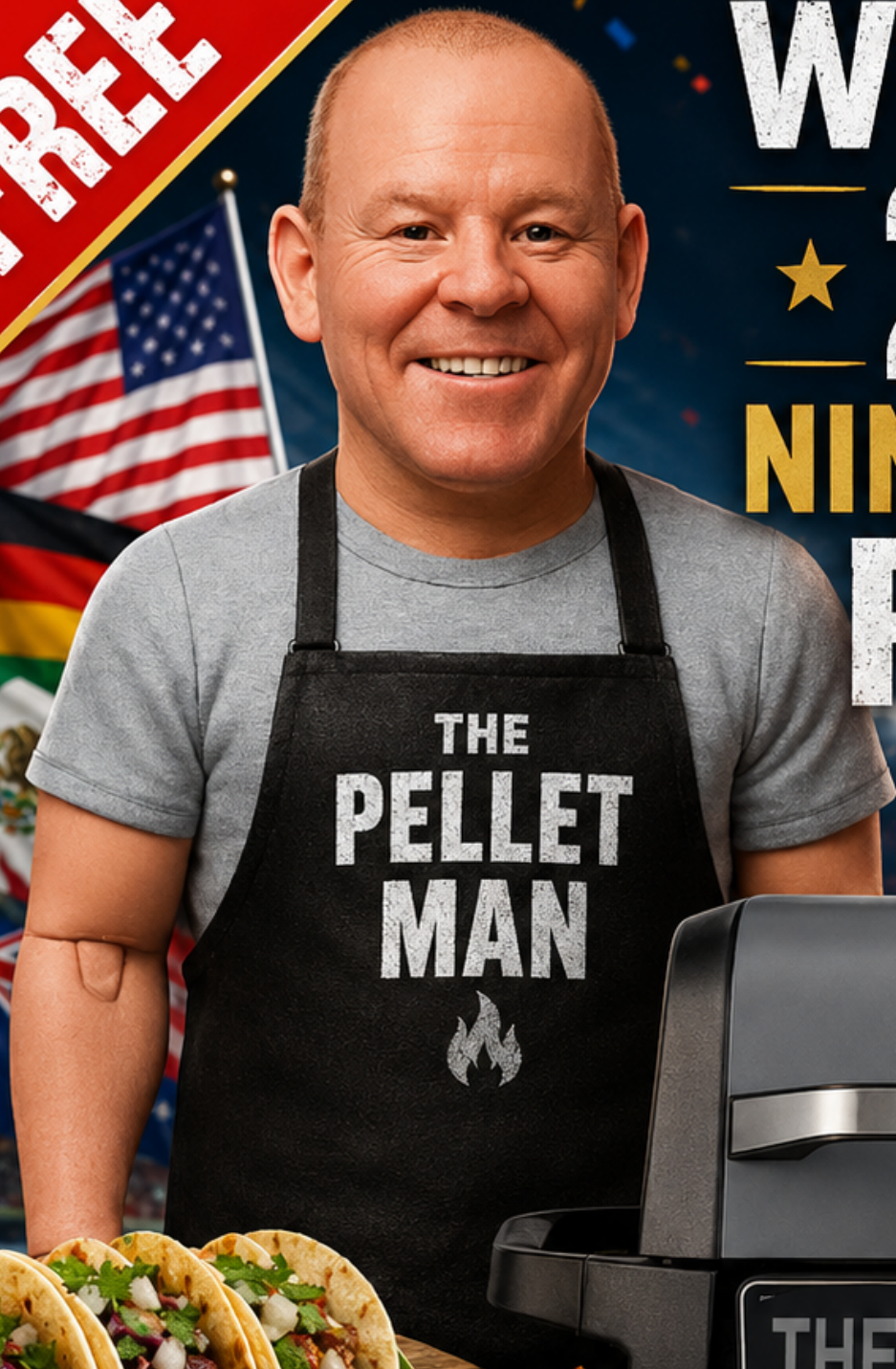


**FREE**

# WORLD CUP ★ 2026 ★ NINJA WOODFIRE RECIPES



**12**  
EPIC RECIPES



**WOODFIRE**  
FLAVOUR



**INSPIRED BY**  
THE WORLD



**MADE FOR THE**  
NINJA WOODFIRE

**BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE.**

**FREE**

# WORLD CUP 2026

## NINJA WOODFIRE RECIPES

★ 12 GLOBAL MATCH-DAY RECIPES ★


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-  INSPIRED BY THE WORLD
-  MADE FOR MATCH DAY
-  COOK. SHARE. CELEBRATE.
-  ONLY ON THE NINJA WOODFIRE.

★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

 [www.thepelletman.co.uk](http://www.thepelletman.co.uk)

P3



# ★ MEXICO CITY ★

## CARNE ASADA

### STREET TACOS

WORLD CUP  
2026  
NINJA WOODFIRE  
RECIPES



SMOKY. JUICY. AUTHENTIC.

Smoky woodfire flank steak with charred onions, fresh salsa, coriander and lime crema. A true taste of Mexico City.

#### INGREDIENTS

##### CARNE ASADA

- 700g flank steak
- 2 tbsp olive oil
- 2 limes (juice)
- 4 garlic cloves, minced
- 1 tbsp soy sauce
- 1 tbsp Worcestershire sauce
- 1 tbsp smoked paprika
- 1 tsp ground cumin
- 1 tsp dried oregano
- Salt & black pepper

##### CHARRED ONIONS

- 2 large onions, sliced
- 1 tbsp olive oil
- Salt & pepper

##### LIME CREMA

- 120ml sour cream
- 2 tbsp mayonnaise
- 1 lime (juice & zest)
- Pinch of salt

##### TO SERVE

- 12 small corn tortillas
- Fresh coriander, chopped
- Pico de gallo or fresh salsa
- Lime wedges

#### METHOD

- 1 In a bowl, combine all carne asada marinade ingredients. Add steak, coat well and marinate for at least 2 hours (overnight for best results).
- 2 Preheat Ninja Woodfire Grill on GRILL HIGH, lid closed for 10 minutes.
- 3 Place steak on the grill. Cook for 4–5 minutes per side for medium rare (52–54°C internal) or until cooked to your liking.
- 4 Remove steak and rest for 10 minutes, then slice thinly across the grain.
- 5 Toss sliced onions in olive oil, salt and pepper. Place on the grill plate or in a grill basket.
- 6 Cook on GRILL MEDIUM for 10–12 minutes, stirring occasionally, until soft and charred.
- 7 Warm tortillas on the grill for 30–45 seconds each side.

#### TO ASSEMBLE

Fill warm tortillas with sliced carne asada, charred onions, salsa, chopped coriander and a drizzle of lime crema. Serve with lime wedges.



#### PERFECT PAIRING

Mexican Lager or Classic Margarita



#### NINJA WOODFIRE SETTINGS



**STEAK**  
GRILL HIGH  
4–5 MIN PER SIDE



**ONIONS**  
GRILL MEDIUM  
10–12 MINS

★ ★ ★ THE  
★ ★ ★ PELLET  
★ ★ ★ MAN



WOODFIRE  
FLAVOUR



MADE FOR  
MATCH DAY



INSPIRED BY  
MEXICO

THE PELLET MAN

★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

P4



# TORONTO MAPLE BOURBON CHICKEN WINGS



**SWEET. SMOKY. STICKY. CANADIAN.**

Crispy woodfire wings glazed in a rich maple bourbon sauce with a kick of heat. True North flavour.

## INGREDIENTS

### WINGS

- 1.2kg chicken wings
- 1 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp baking powder (for extra crispiness)

### MAPLE BOURBON SAUCE

- 1/2 cup maple syrup
- 1/4 cup bourbon
- 2 tbsp soy sauce
- 2 tbsp apple cider vinegar
- 1 tbsp Dijon mustard
- 1 tsp garlic, minced
- 1/2 tsp smoked paprika
- 1/4 tsp chilli flakes
- Salt & pepper to taste

## METHOD

- 1 In a bowl, toss wings with olive oil, garlic powder, onion powder, smoked paprika, salt, pepper and baking powder.
- 2 Preheat Ninja Woodfire Grill on GRILL HIGH with Woodfire Flavour (pellet setting).
- 3 Place wings on the grill. Cook for 20 minutes, turning halfway.
- 4 While wings cook, add all sauce ingredients to a small saucepan. Bring to a simmer over medium heat and cook for 8–10 minutes until slightly thickened.
- 5 Flip wings and cook for another 15–20 minutes until crispy and cooked through.
- 6 Toss wings in warm sauce until well coated. Grill for 2–3 more minutes to set the glaze.

### PRO TIP

For extra char, finish wings on GRILL HIGH for 2–3 minutes after glazing.



### SERVE WITH

Ranch or blue cheese dip, celery sticks and a cold Canadian Lager.



### NINJA WOODFIRE SETTINGS



MODE  
GRILL



WOODFIRE FLAVOUR  
MEDIUM



COOK TIME  
40–45 MINUTES



INTERNAL TEMP  
75°C



WOODFIRE  
FLAVOUR



MADE FOR  
MATCH DAY



INSPIRED BY  
CANADA

★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

P5



# ★ TEXAS ★ BRISKET LOADED NACHOS

**BIG. BOLD. SMOKY. TEXAS.**

Smoky brisket, melty cheese, jalapeños and BBQ sauce over crispy nachos. Built for the biggest game.

WORLD CUP  
2026  
NINJA WOODFIRE  
RECIPES



## ★ INGREDIENTS ★

### FOR THE BRISKET

- 600g beef brisket
- 2 tbsp olive oil
- 2 tbsp BBQ rub (salt, pepper, garlic powder, paprika, brown sugar, chili powder)

### FOR THE NACHOS

- 200g tortilla chips
- 150g shredded cheddar
- 150g shredded Monterey Jack
- 1 cup pico de gallo
- 1/2 cup pickled jalapeños
- 1/4 cup sliced spring onions
- 1/4 cup BBQ sauce
- Sour cream, for serving

## ★ METHOD ★

- 1 Season brisket all over with BBQ rub and olive oil.
- 2 Preheat Ninja Woodfire Grill on GRILL LOW with Woodfire Flavour. Cook brisket for 2–3 hours, turning occasionally, until tender and internal temp reaches 92–95°C. Rest for 15 minutes, then shred or chop into bite-sized pieces.
- 3 Increase grill to GRILL MEDIUM. Spread tortilla chips on a large grill-safe tray or the grill plate.
- 4 Top chips with shredded cheeses and place on the grill. Close lid and cook for 5–7 minutes until cheese is melted and bubbly.
- 5 Remove and top with brisket, pico de gallo, jalapeños, spring onions and a drizzle of BBQ sauce.
- 6 Serve with sour cream on the side.

## MAKE IT EPIC

Add smoky beans, corn or guacamole for next level nachos!



## PERFECT PAIRING

Ice-cold American Lager or Pale Ale.



## NINJA WOODFIRE SETTINGS

-  **MODE**  
GRILL LOW (BRISKET)  
GRILL MEDIUM (NACHOS)
-  **WOODFIRE FLAVOUR**  
MEDIUM
-  **COOK TIME**  
BRISKET 2–3 HOURS  
NACHOS 5–7 MINS



★ ★ THE  
PELLET  
MAN



WOODFIRE  
FLAVOUR



MADE FOR  
MATCH DAY



INSPIRED BY  
TEXAS BBQ

★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

P6



# MONTREAL SMOKED MEAT FLATBREADS

SMOKY. SAVOURY. CANADIAN.

Classic Montreal smoked meat piled high on crispy flatbread with mustard cream and pickles.

## INGREDIENTS

### SMOKED MEAT

- 400g Montreal smoked meat, sliced thick
- 1 tbsp olive oil
- 1 tsp black pepper

### MUSTARD CREAM

- 3 tbsp mayonnaise
- 1 tbsp Dijon mustard
- 1 tsp wholegrain mustard
- 1 tsp lemon juice
- Pinch of black pepper

### FLATBREADS & TOPPINGS

- 2 flatbreads (naan or pizza style)
- 1 tbsp olive oil
- 1 cup shredded Swiss cheese
- 1/4 red onion, thinly sliced
- 1/2 cup sliced dill pickles
- Fresh arugula, for garnish

## METHOD

- 1 Preheat Ninja Woodfire Grill on GRILL MEDIUM with Woodfire Flavour.
- 2 Brush flatbreads with olive oil. Sprinkle with cheese and place on the grill.
- 3 Grill for 4–5 minutes until cheese is melted and flatbreads are crispy. Remove and set aside.
- 4 Toss sliced smoked meat with olive oil and black pepper. Place on the grill and heat for 3–4 minutes, turning occasionally until edges are lightly charred.
- 5 In a small bowl, mix all mustard cream ingredients.
- 6 Top flatbreads with smoked meat, mustard cream, red onion, pickles and arugula.

### PRO TIP

For extra flavour, add a splash of beef broth to the meat on the grill to keep it juicy.

### PERFECT PAIRING

Pale Ale or Amber Lager.  
Classic poutine on the side never hurts either!

### NINJA WOODFIRE SETTINGS

-  **MODE**  
GRILL MEDIUM
-  **WOODFIRE FLAVOUR**  
MEDIUM
-  **COOK TIME**  
MEAT 3–4 MINS  
FLATBREAD 4–5 MINS

WORLD CUP  
2026  
NINJA WOODFIRE  
RECIPES



★ ★ THE  
PELLET  
MAN



WOODFIRE  
FLAVOUR



MADE FOR  
MATCH DAY



INSPIRED BY  
CANADA



★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

P7



GUADALAJARA

# AL PASTOR PORK SKEWERS

**SWEET. SPICY. SMOKY. MEXICAN.**

Marinated pork shoulder with pineapple, achiote and chilli, grilled over woodfire for bold flavour in every bite.

## INGREDIENTS

### AL PASTOR MARINADE

- 2 lbs pork shoulder, cut into 1-inch cubes
- 1 cup pineapple chunks (fresh or canned)
- 1/4 cup white vinegar
- 3 dried guajillo chillies, soaked
- 2 dried ancho chillies, soaked
- 3 garlic cloves
- 1/2 onion, chopped
- 1 tbsp achiote paste
- 1 tbsp brown sugar
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1/2 tsp salt
- 1/4 tsp black pepper
- Juice of 1 lime

### TO SERVE

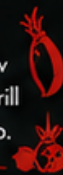
- Pineapple chunks
- Chopped white onion
- Fresh cilantro
- Lime wedges
- Corn tortillas

## METHOD

- 1 Blend all marinade ingredients (except pork and pineapple chunks) until smooth.
- 2 Place pork in a bowl or bag, pour over marinade and mix well. Cover and refrigerate for at least 4 hours, preferably overnight.
- 3 Preheat Ninja Woodfire Grill on GRILL HIGH with Woodfire Flavour (pellet setting).
- 4 Thread marinated pork and pineapple chunks onto skewers, alternating as you go.
- 5 Place skewers on the grill. Cook for 12–15 minutes, turning occasionally until charred on the edges and cooked through (75°C internal).
- 6 Rest for 5 minutes. Serve with onion, cilantro, lime wedges and warm corn tortillas.

### PRO TIP

For extra authenticity, cook a few extra pineapple chunks on the grill until caramelised and add on top.



### PERFECT PAIRING

Mexican Lager, Paloma or Margarita.



### NINJA WOODFIRE SETTINGS

- MODE**  
GRILL HIGH
- WOODFIRE FLAVOUR**  
MEDIUM
- COOK TIME**  
12–15 MINUTES
- INTERNAL TEMP**  
75°C

**THE  
PELLET  
MAN****WOODFIRE  
FLAVOUR****MADE FOR  
MATCH DAY****INSPIRED BY  
MEXICO**

★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

P8



★ NASHVILLE ★

# HOT CHICKEN WRAPS

WORLD CUP  
2026  
NINJA WOODFIRE  
RECIPES

CRISPY. SPICY. ADDICTIVE. AMERICAN.

Crispy buttermilk chicken tossed in fiery Nashville hot sauce, wrapped with slaw, pickles & ranch.

## INGREDIENTS

### CHICKEN

- 4 chicken breasts, cut into strips
- 1 cup buttermilk
- 1 tbsp hot sauce
- 1 tsp garlic powder
- 1 tsp paprika
- Salt & black pepper

### SEASONED FLOUR

- 1 cup plain flour
- 1 tsp paprika
- 1 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp cayenne pepper
- Salt & pepper

### HOT SAUCE GLAZE

- 1/2 cup hot sauce
- 2 tbsp honey
- 2 tbsp brown sugar
- 1 tbsp melted butter

### TO SERVE

- 4 large tortillas
- Shredded slaw
- Pickle slices
- Ranch or blue cheese
- Chopped spring onions

## METHOD

- 1 Marinate chicken in buttermilk, hot sauce, garlic powder, paprika, salt & pepper for 1–2 hours.
- 2 Mix seasoned flour ingredients in a bowl.
- 3 Preheat Ninja Woodfire Grill on GRILL HIGH with Woodfire Flavour (pellet setting).
- 4 Dredge chicken in flour, shaking off excess.
- 5 Grill chicken for 6–8 minutes, turning halfway, until crispy and cooked through (75°C).
- 6 Toss in hot sauce glaze until coated. Warm tortillas on the grill for 20–30 seconds each.

### BUILD IT

Fill tortillas with slaw, hot chicken, pickles, ranch and spring onions. Roll it up and dig in!



### KICK IT UP

Add extra cayenne to the flour or a few dashes of hot honey for next-level heat!



### PERFECT PAIRING

Ice-cold IPA, Pale Ale or a Classic Lemonade.



### NINJA WOODFIRE SETTINGS

MODE  
GRILL HIGH

WOODFIRE FLAVOUR  
MEDIUM

COOK TIME  
6–8 MINUTES

INTERNAL TEMP  
75°C

★★ THE  
PELLET  
MANWOODFIRE  
FLAVOURMADE FOR  
MATCH DAYINSPIRED BY  
AMERICA

★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

P9



VANCOUVER

# CEDAR-STYLE SALMON TACOS

FRESH. SMOKY. COASTAL. CANADIAN.

Cedar-planked salmon with lime crema, mango salsa and crunchy slaw in soft tortillas.

WORLD CUP  
2026  
NINJA WOODFIRE  
RECIPES



## INGREDIENTS

### CEDAR SALMON

- 4 salmon fillets (skin-on)
- 2 tbsp olive oil
- 1 tbsp maple syrup
- 1 tbsp soy sauce
- 1 tsp garlic powder
- 1 tsp smoked paprika
- Juice of 1 lime
- Salt & pepper

### MANGO SALSA

- 1 ripe mango, diced
- 1/4 red onion, finely chopped
- 1 jalapeño, finely chopped
- Juice of 1 lime
- Fresh cilantro, chopped
- Salt to taste

### SLAW & CREMA

- 2 cups shredded cabbage
- 1/2 cup shredded carrot
- 1/4 cup mayo
- 1 tbsp lime juice
- 1 tsp honey
- Salt & pepper

**TO SERVE:** Soft tortillas, lime wedges & cilantro

## METHOD

- 1 Soak cedar plank in water for 30 minutes.
- 2 Mix salmon marinade ingredients. Brush salmon and rest for 20 minutes.
- 3 Preheat Ninja Woodfire Grill on GRILL HIGH with Woodfire Flavour. Place cedar plank on the grill.
- 4 Place salmon on plank. Close lid and cook for 12–15 minutes until flaky and internal temp reaches 63°C.
- 5 Mix mango salsa and slaw ingredients. Stir crema ingredients together.
- 6 Flake salmon and assemble tacos with slaw, salsa and drizzle with lime crema. Serve!

### PRO TIP

Don't skip the cedar plank – it adds unbeatable West Coast flavour.



### PERFECT PAIRING

Pale Ale, Pacific Lager or Tequila Soda.



### NINJA WOODFIRE SETTINGS

- MODE GRILL HIGH
- WOODFIRE FLAVOUR MEDIUM
- COOK TIME 12–15 MINUTES
- INTERNAL TEMP 63°C



★ ★ THE PELLET MAN ★ ★



WOODFIRE FLAVOUR



MADE FOR MATCH DAY



INSPIRED BY VANCOUVER

★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

**P10**★ **NEW YORK** ★

# STADIUM CHEESESTEAK SUBS

**WORLD CUP 2026 NINJA WOODFIRE RECIPES****BOLD. MEATY. UNSTOPPABLE.**

Thinly sliced steak, melty provolone, sautéed onions and peppers, all packed into a toasted roll.

A true taste of New York.

## INGREDIENTS

### FOR THE STEAK

- 1 1/2 lbs thinly sliced ribeye or sirloin
- 2 tbsp olive oil
- 2 tsp Worcestershire sauce
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp smoked paprika
- 1/2 tsp black pepper
- 1/2 tsp salt

### FOR THE VEGGIES

- 1 large yellow onion, sliced thin
- 1 green bell pepper, sliced thin
- 1 red bell pepper, sliced thin
- 1 tbsp olive oil
- 1/2 tsp salt
- 1/2 tsp black pepper

### FOR THE SUBS

- 4 hoagie rolls
- 8 slices provolone cheese
- 2 tbsp mayonnaise (optional)
- 2 tbsp butter, softened (optional)

## METHOD

- 1 Preheat Ninja Woodfire Grill on GRILL HIGH.
- 2 Toss steak with olive oil, Worcestershire sauce, garlic powder, onion powder, paprika, salt and pepper.
- 3 Add steak to the grill. Cook for 3–4 minutes, stirring occasionally, until browned. Remove and set aside.
- 4 Add 1 tbsp olive oil to the grill. Add onions and peppers. Season with salt and pepper. Cook for 6–8 minutes, stirring, until softened and lightly charred.
- 5 Return steak to the grill and mix with veggies.
- 6 Butter the inside of the rolls (if using) and toast on the grill for 1–2 minutes.
- 7 Load each roll with steak and veggies. Top with 2 slices provolone. Close the lid for 30–60 seconds to melt the cheese. Serve hot!

## PRO TIP

For an extra authentic NY touch, chop the steak smaller on the grill for that classic chopped cheesesteak texture.



## PERFECT PAIRING

Brooklyn Brewery Lager or Coney Island Root Beer.



MADE FOR MATCH DAY



INSPIRED BY NEW YORK

## NINJA WOODFIRE SETTINGS



**MODE**  
GRILL HIGH



**WOODFIRE FLAVOUR**  
STRONG



**COOK TIME**  
10–12 MINUTES  
(STEAK & VEGGIES)



**INTERNAL TEMP**  
145°F

**THE PELLET MAN**★ **BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE.** ★

P11



# BRAZILIAN CHURRASCO BEEF PICANHA

WORLD CUP  
2026  
NINJA WOODFIRE  
RECIPES



**BOLD. JUICY. UNFORGETTABLE.**

Tender picanha (sirloin cap) seasoned with garlic, sea salt and spices, grilled over woodfire for a smoky, juicy finish.

A true taste of Brazil.

## INGREDIENTS

### FOR THE PICANHA

- 1.5–2 lb picanha (sirloin cap)
- 3 tbsp olive oil
- 4 cloves garlic, minced
- 1 tbsp coarse sea salt
- 1 tbsp black pepper
- 1 tsp smoked paprika
- 1 tsp dried oregano
- ½ tsp chili flakes
- Juice of 1 lime

### CHIMICHURRI SAUCE

- ½ cup fresh parsley, finely chopped
- ¼ cup fresh cilantro, finely chopped
- 3 cloves garlic, minced
- ¼ cup red wine vinegar
- ½ cup olive oil
- 1 tsp oregano
- ½ tsp red chili flakes
- Salt & pepper to taste

## METHOD

- 1 Score the fat cap of the picanha in a criss-cross pattern. Do not cut into the meat.
- 2 In a bowl, mix olive oil, garlic, sea salt, black pepper, smoked paprika, oregano, chili flakes and lime juice.
- 3 Rub the mixture all over the picanha. Let it marinate at room temperature for 30–60 minutes.
- 4 Preheat Ninja Woodfire Grill on GRILL HIGH with Woodfire Flavour (pellet setting).
- 5 Grill picanha fat cap down for 6–8 minutes until well seared. Flip and grill the other side for 6–8 minutes for medium-rare (130°F).
- 6 Remove from grill and rest for 10 minutes before slicing against the grain.
- 7 Serve with chimichurri sauce and lime wedges.

### PRO TIP

For extra flavour, reverse sear: Grill on medium until the internal temp reaches 115°F, then finish on high for a perfect crust.

### PERFECT PAIRING

Brazilian Lager or Malbec.

Great with grilled veggies or pão de queijo.



### NINJA WOODFIRE SETTINGS



MODE  
GRILL HIGH



WOODFIRE FLAVOUR  
STRONG



COOK TIME  
12–16 MINUTES  
(MEDIUM-RARE)



INTERNAL TEMP  
130°F (MEDIUM-RARE)



★ ★ THE  
PELLET  
MAN



WOODFIRE  
FLAVOUR



MADE FOR  
MATCH DAY



INSPIRED BY  
BRAZIL

★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

**P12****ARGENTINIAN**

# CHIMICHURRI

# RIBEYE

**BOLD. HERBY. UNFORGETTABLE.****WORLD CUP  
2026  
NINJA WOODFIRE  
RECIPES**

Juicy ribeye steak grilled over woodfire and topped with vibrant chimichurri sauce.

A true taste of Argentina.

## INGREDIENTS

### FOR THE STEAK

- 2 ribeye steaks (1–1.25 in / 2.5–3 cm thick)
- 2 tbsp olive oil
- 2 tsp coarse sea salt
- 1 tsp black pepper
- 1 tsp garlic powder

### CHIMICHURRI SAUCE

- 1 cup fresh parsley, finely chopped
- 1/4 cup fresh oregano, finely chopped
- 4 cloves garlic, minced
- 1/2 tsp red chili flakes
- 1/2 cup olive oil
- 2 tbsp red wine vinegar
- Juice of 1 lime
- 1/2 tsp salt
- 1/4 tsp black pepper

## METHOD

- 1 In a bowl, combine all chimichurri ingredients. Mix well and set aside for at least 15 minutes to let the flavours meld.
- 2 Pat steaks dry and rub with olive oil, salt, pepper and garlic powder.
- 3 Preheat Ninja Woodfire Grill on GRILL HIGH with Woodfire Flavour (pellet setting).
- 4 Grill steaks for 4–5 minutes per side for medium-rare (internal temp 130°F).
- 5 Rest steaks for 5 minutes, then slice against the grain.
- 6 Spoon chimichurri generously over the sliced steak and serve.

## PRO TIP

Let the chimichurri rest before serving for maximum flavour.



## PERFECT PAIRING

Malbec Wine  
or Quilmes Lager  
Grilled Vegetables  
or Roasted Potatoes



## NINJA WOODFIRE SETTINGS

**MODE**  
GRILL HIGH

**WOODFIRE FLAVOUR**  
STRONG

**COOK TIME**  
8–10 MINUTES  
(STEAK)

**INTERNAL TEMP**  
130°F  
(MEDIUM-RARE)



MADE FOR  
GAME DAY



INSPIRED BY  
ARGENTINA

★ **BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE.** ★

**P13**

# GERMAN BRATWURST FOOTBALL BAPS

**WORLD CUP  
2026  
NINJA WOODFIRE  
RECIPES**

**BOLD. JUICY. MATCHDAY LEGEND.**

Juicy bratwurst sausages grilled to perfection and loaded into soft baps with caramelised onions, mustard and tangy sauerkraut.

A true taste of Germany.

## ✂ INGREDIENTS

### FOR THE BRATWURST

- 4 bratwurst sausages
- 1 tbsp olive oil
- 1/2 tsp garlic powder
- 1/2 tsp smoked paprika
- Salt & black pepper

### FOR THE ONIONS

- 2 large onions, thinly sliced
- 1 tbsp butter
- 1 tsp brown sugar
- 1 tsp balsamic vinegar
- Salt & pepper to taste

## 👨‍🍳 METHOD

- 1 Preheat Ninja Woodfire Grill on GRILL HIGH.
- 2 Toss onions with butter, brown sugar, balsamic vinegar, salt and pepper.
- 3 Add onions to a cast iron pan or griddle. Cook on the grill for 15–20 minutes, stirring occasionally, until soft, golden and caramelised. Remove and set aside.
- 4 Brush bratwurst with olive oil and season with garlic powder, smoked paprika, salt and pepper.
- 5 Grill bratwurst for 10–12 minutes, turning occasionally, until nicely charred and cooked through.
- 6 Toast the baps on the grill for 1–2 minutes until lightly crisp. Add sausage to each bap and top with caramelised onions, sauerkraut and German mustard. Serve hot!

### TO SERVE

- 4 soft baps or rolls
- 4 tbsp sauerkraut (drained)
- 4 tbsp German mustard (wholegrain)
- Optional: Gherkins or pickles

## PRO TIP



For extra flavour, make a few light scores on the bratwurst before grilling to get a perfect char and better texture.



## PERFECT PAIRING

German Pilsner or Hefeweizen.  
Crispy Fries or Potato Wedges.



## NINJA WOODFIRE SETTINGS



**MODE**  
GRILL HIGH



**WOODFIRE FLAVOUR**  
STRONG



**COOK TIME**  
10–12 MINUTES  
(BRATWURST)



**INTERNAL TEMP**  
72°C



REAL WOODFIRE  
FLAVOUR



MADE FOR  
MATCH DAY



INSPIRED BY  
GERMANY



★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

**P14****ENGLISH**

# MATCH-DAY

**LOADED**

# YORKSHIRE PUDDING WRAPS

**BIG. BEEFY. PROPER COMFORT.**

Crispy Yorkshire pudding wraps filled with tender roast beef, roast potatoes, rich gravy, creamy horseradish sauce and caramelised onions.

A true taste of England.

## INGREDIENTS

### FOR THE YORKSHIRE WRAPS

- 200g plain flour
- 3 large eggs
- 300ml whole milk
- Pinch of salt
- 1 tbsp beef dripping or vegetable oil

- 1 cup rich beef gravy, warmed
- 4 tbsp horseradish sauce
- Fresh parsley, chopped

### FOR THE FILLING

- 400g roast beef, sliced thin
- 2 cups roast potatoes, crispy
- 1 cup caramelised onions

### TO SERVE

- 4 large Yorkshire pudding wraps
- Extra gravy for dipping

## METHOD

- 1 In a bowl, whisk flour, eggs, milk and salt until smooth.
- 2 Heat beef dripping in a large oven-safe pan or griddle on the Ninja Woodfire Grill on GRILL HIGH.
- 3 Pour in the batter and cook for 4–5 minutes until puffed and golden.
- 4 Transfer to the grill and cook for 8–10 minutes until fully risen and crisp.
- 5 Remove and cut into 4 large squares.
- 6 Fill each with roast beef, roast potatoes, caramelised onions, gravy and horseradish sauce. Fold and roll up tight. Serve hot with extra gravy.

**WORLD CUP  
2026  
NINJA WOODFIRE  
RECIPES**

## PRO TIP



Rest the Yorkshire wraps for a couple of minutes after cooking to keep them crisp.



## PERFECT PAIRING

A pint of English Ale or a Classic Cider.



## NINJA WOODFIRE SETTINGS



**MODE**  
GRILL HIGH



**WOODFIRE FLAVOUR**  
STRONG



**COOK TIME**  
12–15 MINUTES (WRAPS)



**INTERNAL TEMP**  
65°C (BEEF WARMED)



REAL WOODFIRE  
FLAVOUR



MADE FOR  
MATCH DAY



INSPIRED BY  
ENGLAND



★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

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# NINJA WOODFIRE GRILL CHEAT SHEET

QUICK GUIDE. BIG FLAVOUR. GAME DAY EVERY DAY.

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RECIPES



## MASTER THE FLAVOUR 100% REAL WOODFIRE FLAVOUR

Powered by natural wood pellets for rich, authentic BBQ flavour in every bite.

## HOW IT WORKS

- 1 Add wood pellets
- 2 Select your mode
- 3 Let Woodfire Technology do the magic



## COOKING MODES GUIDE

MODE	BEST FOR	TEMP RANGE	NOTES
GRILL	Steaks, burgers, sausages, veggies	120–260°C	High heat searing & grill marks
SMOKER	Ribs, pulled pork, brisket, chicken	90–125°C	Low & slow for deep smoky flavour
AIR CRISP	Wings, fries, nuggets, veggies	150–210°C	Crispy results with little to no oil
BAKE	Pizza, garlic bread, cakes, cookies	120–200°C	Even heat for perfect bakes
DEHYDRATE	Beef jerky, fruit, herbs	40–90°C	Low & steady for drying
REHEAT	Leftovers, pizza, wings	120–170°C	Quick & even reheating



## WOODFIRE FLAVOUR BOOSTERS



**HICKORY**  
Bold & smoky



**APPLE**  
Sweet & mild



**CHERRY**  
Rich & fruity



**OAK**  
Strong & classic



## COOK TIMES AT A GLANCE (Guidelines – Cook times may vary)

FOOD	MODE	TEMP	COOK TIME
STEAK (RIBEYE)	GRILL	260°C	8–12 MIN
BEEF BURGERS	GRILL	250°C	10–14 MIN
PORK RIBS	SMOKER	110°C	4–6 HRS
CHICKEN WINGS	AIR CRISP	200°C	20–25 MIN
WHOLE CHICKEN	ROAST <small>(Use BAKE)</small>	180°C	60–75 MIN
SALMON FILLETS	GRILL	200°C	10–14 MIN
VEGGIES	AIR CRISP	190°C	15–20 MIN
PIZZA	BAKE	200°C	12–16 MIN
BEEF JERKY	DEHYDRATE	70°C	4–6 HRS

## ★ PRO TIPS

- ✓ Always preheat for best results.
- ✓ Let meat rest for 5 minutes before slicing.
- ✓ Use a meat thermometer for perfect doneness.
- ✓ Keep the lid closed while smoking for max flavour.
- ✓ Clean the grill and grease tray after every cook.

## RECOMMENDED PELLETS



100% natural designed for Ninja perfect flavour & performance.

## TEMPERATURE GUIDE

RARE	50–55°C
MEDIUM RARE	55–60°C
MEDIUM	60–65°C
MEDIUM WELL	65–70°C
WELL DONE	70°C+
POULTRY (SAFE TEMP)	75°C
PORK (SAFE TEMP)	70°C



## WHAT'S IN THE BOX

- Ninja Woodfire Grill
- Removable Grill Plate
- Crisper Basket
- Grease Tray
- Pellet Scoop
- Quick Start Guide



REAL WOODFIRE  
FLAVOUR



MADE FOR  
MATCH DAY



INSPIRED BY  
THE GAME

★ BIG FLAVOUR. GLOBAL GAME. ONE WOODFIRE. ★

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# THE PELLET MAN

**WORLD CUP 2026**

**NINJA WOODFIRE RECIPES**

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**COOKING TIMES  
& TEMPERATURES  
ARE A GUIDE ONLY.**



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