

World-Food-Championships-V2

SPEAKERS

Micro, Liz Wunderlich, John Herath

John Herath 00:00

Teams from the Caribbean, Mexico and Japan teamed up with the U.S. Meat Export Federation over the weekend to compete in the World Food Championships in Indianapolis. USMEF Caribbean Representative, Liz Wunderslich says the global teams reflect the growing interest in American style barbecue using U.S. beef and pork.

Liz Wunderlich 00:15

Today, it's all about barbecue. It is hot, hot, hot in our Asian markets, for sure. It's always been very popular in our Latin America markets. We've been doing a lot of smoking seminars, how to cook low and slow. And that was a real mindset, because especially in the Caribbean region, when you say barbecue they're really meaning grill. They don't mean low and slow. So teaching them that evolution from cooking hot and fast on a grill, which typically is ribs, to cooking low and slow with cuts like brisket and beef short ribs, which is what they're going to be cooking here, as well as the pork spareribs, and he is doing belly, pork belly. So we have two pork and two beef being represented here through the Caribbean side of the barbecue competition.

John Herath 01:12

Micro of the Japan Team Wagyu Boys, explains why he and his two partners traveled halfway around the world to compete.

Micro 01:18

Because I love barbecue! I grew up in the States, Kentucky. I was into barbecue when I was in Kentucky, and when I went back to Japan I started making with the American way of barbecue. So it's like in Japan, lots of people are doing like yakiniku style. And that's not a barbecue thing. So we know how to do the American way. So we want to share in Japan.

John Herath 01:51

For more, please visit [USMEF.org](https://usmef.org). For the U.S. Meat Export Federation. I'm John Herath.