

# SERVED WITH LOVE BOEREWORS ROLL

## BOEREWORS ROLLS Yield: ± 8 Rolls

45 g (3 Tbsp)	Butter
15 g (1 Tbsp)	Garlic, chopped
750 g (3 large)	Onions, halved and sliced
30 g (2 Tbsp)	Sugar
30 g	<b>Fiesta BBQ Spice (04175010)</b>
1 kg	<b>Kameeldoring Boerewors</b>
800 g (8)	Hotdog rolls

## Method:

**1** Heat butter in a large pan. Add the garlic, onions, sugar and Fiesta BBQ Spice and fry for ± 10 minutes or until onions are soft and caramelised. Remove from heat and set aside.  
**2** Cut the Kameeldoring boerewors into 8 even pieces (± 125 g each). Brush with oil and place on a hot grill or into a pan. Cook for ± 8 minutes or until browned and cooked through, turning every ± 2 minutes to ensure even cooking.  
**3** Cut open the rolls and place a piece of sausage in each, topping with ± 80 g of caramelised onions to serve.