



BRAAI PLATTER BOEREWORS

Serves 8 - 10

INGREDIENTS:

Boerewors

1.2 kg

Boerewors, made using
**Kameeldoring The Original
Boerewors R/P (03033005)**

Chakalaka Relish

45 ml (3 Tbsp)
500 g (2 large)
100 g (1 small)
50 g (½ small)
50 g (3 Tbsp)
100 g (1 sachet)

Oil, for frying
Onions, chopped
Green pepper, chopped
Red pepper, chopped
Tomato paste

**Chakalaka Base R/P
(08556030)**

820 g (2 cans)
800 ml (3¼ cups)

Tomatoes, chopped
Water

METHOD:

- 1 For the Boerewors: Cook the boerewors on an open grill for 5-8 minutes on each side, depending on the thickness, turning halfway through.
- 2 For the Chakalaka Relish: Heat the oil in a large pot and fry the onions until soft and transparent.
- 3 Add the peppers and fry for ± 2 minutes. Add the tomato paste and mix through.
- 4 Add the Chakalaka Base, tomatoes and half the water (400 ml). Bring the mixture to the boil.
- 5 Gradually add the remaining water.
- 6 Reduce the heat and simmer for ± 15 minutes until thickened, stirring occasionally.
- 7 Plate the boerewors and spoon over the relish, or spoon the relish into a bowl for dipping.