

# TRADITIONAL SOUTH AFRICAN BRAAIBROODJIES

SERVES 6

COOK TIME: 15 MIN

## INGREDIENTS

12 Slices of Bread

12 Slices Cheese

2 Large Onions Cut in Rings

3 Tomatoes Sliced

Butter Enough to spread 12 slices of bread

Salt and Pepper

## OPTIONAL

Mrs Balls Chutney

## METHOD

Spread one side of each slice of bread with butter. Place half the slices buttered side down on a cutting board or bbq grid. Add cheese, tomato, onion, salt and pepper. Top each sandwich with the other slice of bread with the butter on the outside. The butter will give the toasty a nice golden brown colour.

Optional: Add Mrs Balls Chutney

Add the Braaibroodjies in a grid that can close. The OZ Braai Camp Braai grid can Braai 6 braaibroodjies at a time.

Braai over mild coals, regularly turning the grid until both sides of the toasty is golden brown and the cheese melted. Be mindful as it only takes two sips of beer to burn your toasties.

Serve immediately as a side with your Braai'd meat.

