




Best braai sauce on the block

This deliciously versatile all-round braai sauce is perfect for anything.

 Less than 15 minutes **Serves:** 4

Recipe Type: Sauces

Ingredients

Main Ingredients

125 ml PnP tomato sauce
.....
60 ml PnP red wine vinegar
.....
30 ml mustard
.....
30 ml worcestershire sauce
.....
15 ml PnP paprika
.....
30 ml PnP mixed braai spice
.....
125 ml PnP sugar
.....
2 PnP garlic cloves, chopped
.....
3 centimetres PnP knob ginger
.....

Method

- Place PnP tomato sauce, PnP red wine vinegar, PnP mustard, PnP Worcestershire sauce, PnP paprika, PnP braai spices, PnP sugar, chopped garlic cloves and chopped knob ginger in a small saucepan.
- Heat gently until sugar has dissolved.
- Boil for a minute and season.
- Pour sauce over meat (such as chicken and ribs) and toss to coat.
- Braai meat over medium-hot coals until cooked through, slightly charred and sticky.