




Boerewors twisties with sticky tomato chutney

Twist boerewors into bite-sized sausages. These twisties make great finger food while you wait for the rest of the meat to cook.

 Less than 1 hour **Serves:** 8

Recipe Type: Finger food

Main Ingredient: Beef and veal

Ingredients

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1 coil PnP Braai Master Boerewors,
(about 500g)

Chutney

1 glug PnP Finest extra-virgin olive oil

2 PnP red onions, finely chopped

2 cloves PnP garlic cloves, chopped

500 grams ripe tomatoes, (about 6-8),
skinned and chopped

1 John West chilli paste, chopped

1 cup soft brown sugar

125 ml PnP red wine vinegar

2 star anise

1 pinch PnP salt

Method

- Heat a glug of oil in a saucepan and brown onion.
- Add garlic and fry for 1 minute.
- Add remaining ingredients and gently simmer until all the sugar has dissolved.
- Bring to the boil and cook until mixture reaches a chutney-like consistency.
- Cool, place in sterilised jars and seal, or serve with boerewors.
- Twist boerewors (or tie with string) into links (short sausages about 4-5cm long).
- Braai over medium coals until cooked to your liking.

Recommended Wine:

PnP shiraz or Dutoitskloof shiraz