

PIETMAN GELDENHUYS' SHEEP TAILS

Prep time: 10 minutes

Cook time: 2 hours 10 minutes

Serves 4-6 people



INGREDIENTS

- 12 sheep tails (skaapstertjies)
- 1 teaspoon fresh thyme leaves
- 6 tablespoons honey
- 1 cup brown vinegar
- 1 tablespoon Dijon mustard
- 5 cloves minced garlic
- Salt
- Pepper
- 1 lemon

FOR CAPRESE SKEWERS

- Assorted baby tomatoes
- Fresh basil leaves
- Fresh mini mozzarella balls
- Basil pesto

INSTRUCTIONS

SHEEP TAILS (SKAAPSTERTJIES)

1. Preheat your oven to 160°C.
2. Place the sheep tails in an oven-safe casserole dish with all the ingredients except the lemon. Cook for 2 hours until they are soft and tender.
3. Preheat your braai to about medium heat and slowly cook the sheep tails until they're golden with crispy bits (about 10 minutes).
4. Squeeze fresh lemon juice on top just before serving.

CAPRESE SKEWERS

1. Skewer the tomato, mozzarella and basil leaves, alternating the ingredients.
2. Drizzle basil pesto over them just before serving.

Together, made better, with you:
