

MEAT RANGER'S BRAAI BROODJIE

Suitable for the everyday braaiier.

To butter on the inside or not; yes, or no to chutney, which cheese? No more guesswork to make the best braai broodjie you've ever had! Kevin Wright, or better known as the Meat Ranger, won gold twice with his braai broodjie recipe.



Like what you see?
Join our community for more!

Send us some pics and tag us
@megamaster_sa
#togethermadebetter



Prep time: 20 minutes
Cook time: 20-25 minutes
Serves 4 people

INGREDIENTS

8 slices of your favourite bread
2 red onions, sliced
5 medium Rose tomatoes, thinly sliced
1 tablespoon sugar
2 tablespoons balsamic vinegar
2 cups grated mozzarella cheese
2 cups grated gouda cheese
2 cups grated cheddar cheese
1 pack light cheese sauce
4 gherkins, thinly sliced
1 cup mild peppadews, diced
200 g melted butter
Mayonnaise
Chutney

INSTRUCTIONS: FILLET STEAK

1. On low heat, caramelize your red onion slices with balsamic vinegar and sugar. You can use a **cast iron Round Pan** and make your onions right on the braai.
2. Mix your grated cheese together, set aside.
3. Lay out your sliced of bread, spread mayonnaise on the one side and chutney on the other.
4. Add your filling in this order: onions, gherkins, tomatoes, peppadews, and grated cheese.
5. Close the braai broodjie and add into your **Folding Grid**.
6. Using a **Basting Brush**, brush the outside of your braai broodjie with melted butter.
7. Turn regularly for 20-25 minutes till golden brown and melted.

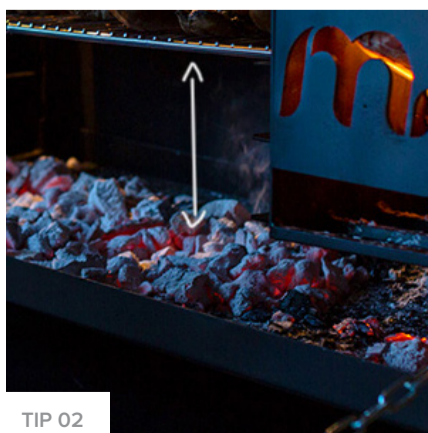


MEGAMASTER RECIPE TIPS



TIP 01

For the best cheesy pull, add a little cheese sauce in your braai broodjie.



TIP 02

For best results, make sure your coals aren't too hot to burn your braai broodjie. You grid should be about 30cm above the coals.



TIP 03

Tomato can make the bread soggy quickly, so you want to build up a 'shield' of other ingredients before you add it.