



Braai Broodjie with a smokey vibe

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SMOKED CHICKEN MAYO BRAAI BROODJIE

Prep time: 15 Minutes
Cook time: 15 Minutes
Total Time: 30 Minutes
Serves 6 People

INGREDIENTS

12 bread slices
Butter or olive oil
4 smoked chicken breasts
2 tots of mayonnaise
2 tots of Jan Braai Chipotle sauce
1 tot parsley (chopped)
1 teaspoon salt
1 teaspoon black pepper
300 g cheddar cheese, grated

INSTRUCTIONS:

1. Use wood chips of your own choice and smoke your chicken breasts in a potjie on the fire. You can also buy them from your nearest supermarket, already smoked.
2. Chop the smoked chicken into smaller chunks.
3. In a large mixing bowl, add all the ingredients, except the bread and butter or oil, to the chunks of chicken and mix well.
4. Build the braai broodjies: Spread butter or olive oil on one side of each slice of bread (these sides will be outward-facing in the assembled braai broodjie). Pack half these slices buttered-side down and top with a layer of the chicken mayo filling. Top each one with grated cheese. Close the braai broodjies with the remaining bread slices, buttered sides facing upwards.
5. 'Braai broodjies is draai broodjies'. Braai broodjies should be turned often and are braaied in a closed, hinged grid. If you don't have one, buy one – preferably with adjustable heights to compress each unit perfectly. You want medium-paced, gentle heat and the grid should be relatively high. Your aim is for the filling to be completely heated through by the time the outsides are golden brown. Slightly opening and closing your hinged grid a few times after the first few turns of the braai process helps the braai broodjies not to get stuck to the grid.
6. Once done, slice each braai broodjie in half. Generally, I believe that the correct way to slice braai broodjies is diagonally and the correct time to serve is immediately after.

MEGAMASTER RECIPE TIPS



TIP 01

Swap out the white to brown bread, or if you're feeling fancy, brioche bread.



TIP 02

If you don't have a braai to smoke, just braai the chicken breast with lemon juice and continue with the recipe.



TIP 03

For a hit of acidity, add finely sliced gherkins.