

BEER-MARINATED BOEREWORS KEBABS

Suitable for a delicious lunch with the family.

In the mood to light up your Megamaster braai for something delicious, something quick and easy? Our Beer-marinated Boerewors Kebabs recipe is the perfect solution for you:



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Total Time: 46 minutes

Prep Time: 30 minutes

Cook Time: 16 minutes

Serves: 6 people

INGREDIENTS

1 red onion

1 green pepper

6 Portabellini mushrooms

250ml beer

30ml tomato sauce

30ml Peach flavoured chutney

15ml Garam masala

5ml Worcestershire sauce

INSTRUCTIONS:

1. Cut the boerewors into 6 equal 100g pieces, then roll each piece into a swirl.
2. Slice the onion into 6 large chunks, then separate each chunk to create 12 individual pieces.
3. Cut the pepper into 12 even chunks.
4. Thread each skewer, alternating between a chunk of onion, a piece of green pepper, a boerewors swirl, another chunk of onion, a piece of pepper, and a mushroom.
5. In a small saucepan over medium heat, combine the beer, tomato sauce, chutney, garam masala, and Worcestershire sauce.
6. Whisk the ingredients together and cook for 1 minute, then remove from heat and let cool for 5 minutes.
7. Pour the marinade over the assembled kebabs and refrigerate for at least 30 minutes, or overnight for more flavour.
8. Cook the kebabs over medium coals on the braai, or in a very hot griddle pan, for 10-15 minutes, turning halfway through for even cooking.

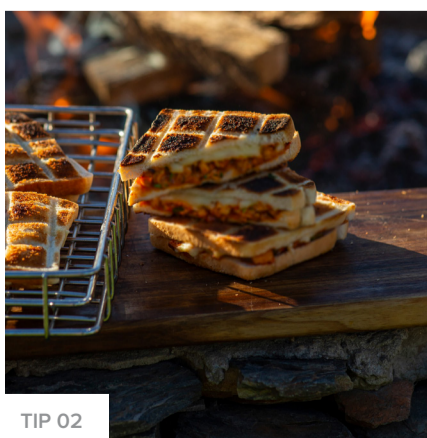


MEGAMASTER RECIPE TIPS



TIP 01

For a delightful mix of texture and flavor, add pineapple chunks to your skewers.



TIP 02

Beer-marinated boerewors kababs make the perfect pairing with a delicious braai broodjie as a side dish.



TIP 03

For those who love bold flavor combinations, squeeze a fresh lemon over your kebabs while they sizzle on the coals.