



Boerewors Jaffles

Makes 4 jaffles

2	Onions, sliced
15ml	Oil
200g	Ouma's Boerewors
8 slices	Bread
Butter	to spread onto the bread
50 ml	Chutney

Method:

1. Sauté the onions until soft and golden brown.
2. Pan-fry the Ouma's boerewors, turning halfway through cooking. Set aside and cut into 8 pieces (the pieces must fit onto the bread).
3. Spread butter onto both sides of the bread.
4. To make the jaffle: Put one slice of bread into the jaffle pan. Add two pieces of Ouma's boerewors, some caramelised onions and two teaspoons of chutney. Place another slice of bread on top and close the jaffle pan tightly. Cut off any pieces of bread sticking out.
5. Put the jaffle pan on a heated electric or gas hob and let it brown for a few minutes on both sides. Open the jaffle pan every now and then to ensure that you don't burn the bread.

LUNCHBOX RECIPES WITH OUMA'S BOEREWORS



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