

Game Day Snacks 4 Ways

1. Biltong, Cheese & Onion French Toast Pockets

Ingredients:

- 1 loaf White Bread
- Woolworths Spring Onion & Chives Medium Fat Cream Cheese 250g
- 1 cup Woolworths Mozzarella Cheese, grated
- 25g Original Moist Sliced Beef Biltong
- 3 eggs
- ½ cup milk
- Salt & pepper to taste
- 1 tbsp butter, for frying
- Chives to garnish

Method:

1. In a mixing bowl combine the cream cheese, grated mozzarella cheese and sliced biltong. Mix until combined.
2. Using a round cutter or jar, cut each bread slice into a circle and slightly flatten the bread slices using a rolling pin.
3. Add a tablespoon of the cream cheese mixture into the center of a bread slice.
4. Top with another slice of bread and using a fork press around the edges to seal the pieces of bread together into a round pocket.
5. In a mixing bowl, add the eggs, milk, salt and pepper and whisk thoroughly.
6. Dip the stuffed bread pockets into the egg mixture, coat each pocket well.
7. Add butter to a frying pan, once melted, add the french toast pockets and fry until golden and crispy on both sides.
8. Garnish with biltong shavings and chopped chives. ENJOY!

2. Deep Fried Mac & Cheese Balls

Ingredients:

- 300g Woolworths Macaroni Cheese with Bacon
- 2 eggs
- 2 tbsp milk
- 1 ½ cups breadcrumbs
- ½ cup flour
- Oil, for frying
- Chives, to garnish
- Marinara sauce (optional)

Method:

1. Shape the cold mac and cheese into meatball-sized balls and place them onto a baking paper-lined tray. Freeze the balls for an hour or until firm.
2. Beat the eggs and 2 tablespoons milk together to form an egg wash and pour it into a shallow bowl. Put the flour and bread crumbs into shallow bowls. Remove the mac and cheese balls from the freezer.
3. Dip the frozen balls into flour then into the egg wash and then into the breadcrumbs.

4. Repeat the egg and breadcrumb steps twice.
5. Fry the mac and cheese balls until they are golden brown and the center is hot, about 5 minutes. Garnish with chopped chives and serve with a marinara dipping sauce. ENJOY!

3. Bacon & Cheese Straws

Ingredients:

- 1 packet ready rolled puff pastry
- 100g Woolworths grated mature Cheddar cheese,
- 1 pack Streaky Wood Smoked Bacon 250g
- 1 egg, lightly beaten
- Sweet Chilli(optional)
- Mayonnaise (optional)

Method:

1. Line a baking tray with baking paper.
2. Roll the pastry out using flour and a rolling pin into a rectangular shape.
3. Turn the pastry so that the longest side is facing you. Sprinkle the cheddar cheese over the pastry. Place the pieces of bacon onto the pastry, leaving a small gap between each piece.
4. Cut the pastry between each slice of bacon. Carefully twist each piece of pastry 4-5 times so it looks like a curly straw, then place on the baking tray.
5. Chill the pastry twists in the fridge for 15-20 minutes.
6. Remove the twists from the fridge and brush with the beaten egg.
7. Bake the twists for 20-25 minutes at 180°C, or until the pastry is well risen and golden-brown. Serve in enamel mugs with a layered sweet chilli and mayo dipping sauce. ENJOY!

4. Puff Pastry Boerie Twists

Ingredients:

- 350g Grabouw boerewors
- 400g Frozen Ready Rolled Puff Pastry
- 1 egg
- 1 tbsp water
- Mild Chakalaka (optional)

Method:

1. Preheat the oven to 180°C.
2. Roll out the puff pastry using a rolling pin and flour. Cut the puff pastry into strips.
3. Thread 10cm long pieces of boerie onto skewers and braai/cook. (the skewers keep the Boerie nice and straight)
4. Wrap the pastry strips around each piece of skewered cooked boerewors and pinch closed at the top and the bottom of the wors.
5. Brush with an egg wash and bake for 20-30 minutes or until done.
6. Serve with Chakalaka for dipping. ENJOY!