

LOADED BOERIE VETKOEK BURGERS

Makes 4

INGREDIENTS

For the smoor:

- 1 tbsp cooking oil
- 1 medium onion, finely chopped
- 2 garlic cloves, finely crushed
- 1 tin (400g) chopped tomatoes
- 1 tsp sugar
- 2 tsp Knorrox Barbeque Spice

For the vetkoek:

- 3 cups self-raising flour
- 1 cups double cream plain yoghurt
- Cooking oil, for frying

Boerewors patty:

- 500g thin boerewors
- 4 slices cheddar cheese

Serving suggestion:

- Slap chips
- Small salad

METHOD

For the smoor:

1. In a small pan, lightly the onion and garlic until soft and translucent.
2. Add the Knorrox Barbeque Spice, tinned tomatoes and sugar and cook for 10 minutes until soft, thick and slightly sticky. Remove the heat and set aside.

For the vetkoek:

1. In a large bowl, mix the self-raising flour and yoghurt together to form a dough.
2. Turn the dough out onto a lightly floured counter and knead the dough for 8 minutes until a smooth ball has formed.
3. Divide the dough into 6 evenly shaped balls.
4. Heat +/- 6cm oil in a medium, heavy-based saucepan. Gently drop dough balls, in batches, into hot oil. Turn constantly and deep fry until cooked through and golden brown. Remove from oil and drain on paper towel.

For the boerewors patties:

1. Slice the sausage into 4 even pieces and coil each piece in a patty-sized spiral. Pierce each piece at right angles with 2 skewers to hold it in place.
2. Heat a tablespoon of oil in a large frying pan over low heat. Add the boerewors coils and cook for about 5-7 minutes on each side, or until well browned.
3. Top each boerewors coil with a slice of cheese and allow it to melt from the heat of the boerewors coils. Remove the skewers from the boerewors coil and set them on a plate.

To assemble:

1. Slice open the vetkoek and layer it with boerewors patties and the barbeque smoor. Serve alongside slap chips and a side salad and ENJOY!