

Let's Make a
DELICIOUS
Braaibroodjie

Ingredients :

8 SLICES OF FRESH WHITE OR BROWN BREAD
200G CHEDDAR CHEESE, THINLY SLICED
1 LARGE TOMATO, THINLY SLICED
1 MEDIUM ONION, THINLY SLICED
SALT AND BLACK PEPPER TO TASTE
BUTTER FOR SPREADING ON THE BREAD



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Instructions:

1. PREPARE THE BRAAI (BARBECUE):

START BY LIGHTING YOUR BRAAI AND ALLOWING THE FLAMES TO DIE DOWN, LEAVING A BED OF HOT COALS. THE IDEAL BRAAI TEMPERATURE IS MEDIUM TO MEDIUM-HIGH HEAT.

2. ASSEMBLE THE INGREDIENTS:

LAY OUT THE SLICES OF BREAD ON A CLEAN SURFACE.
PLACE A LAYER OF CHEDDAR CHEESE ON FOUR SLICES OF BREAD.
ADD A LAYER OF THINLY SLICED TOMATOES ON TOP OF THE CHEESE.
DISTRIBUTE THE THINLY SLICED ONIONS EVENLY OVER THE TOMATOES.
SPRINKLE SALT AND BLACK PEPPER TO TASTE OVER THE VEGETABLES.

3. CONSTRUCT THE BRAAIBROODJIES:

TOP EACH PREPARED SLICE WITH ANOTHER SLICE OF BREAD, CREATING A SANDWICH.

4. BUTTER UP:

SPREAD A GENEROUS AMOUNT OF BUTTER ON THE OUTER SIDES OF EACH SANDWICH. THIS HELPS CREATE A GOLDEN, CRISPY EXTERIOR.

5. GRILL THE BRAAIBROODJIES:

PLACE THE PREPARED BRAAIBROODJIES ON THE GRILL. ALLOW THEM TO COOK FOR ABOUT 3-4 MINUTES PER SIDE OR UNTIL THE BREAD IS TOASTED, AND THE CHEESE IS MELTED.

6. FLIP AND GRILL:

CAREFULLY FLIP THE SANDWICHES USING A SPATULA. THE GOAL IS TO ACHIEVE AN EVEN, GOLDEN-BROWN COLOR ON BOTH SIDES.

7. CHECK FOR DONENESS:

ENSURE THE CHEESE HAS MELTED COMPLETELY, AND THE BREAD IS CRISP ON THE OUTSIDE.

8. SERVE AND ENJOY:

REMOVE THE BRAAIBROODJIES FROM THE GRILL AND LET THEM COOL FOR A MINUTE.
CUT EACH SANDWICH INTO HALVES OR QUARTERS FOR EASY SHARING.

9. OPTIONAL ADDITIONS:

FOR A SPICY KICK, ADD SLICED JALAPEÑOS OR A DASH OF YOUR FAVORITE HOT SAUCE.
EXPERIMENT WITH DIFFERENT CHEESE VARIETIES FOR A UNIQUE FLAVOR PROFILE.

10. TIPS:

KEEP A CLOSE EYE ON THE BRAAIBROODJIES TO PREVENT BURNING, ADJUSTING THE HEAT IF NECESSARY.
SERVE HOT OFF THE GRILL FOR THE BEST TASTE AND TEXTURE.