



Day 13
Serves: 6-10
Preparation time:
1h15 min
Cooking time:
30 min

Ingredients:

- 1 packet IMANA Black Pepper Sauce
- 250ml boiling water
- 1 IMANA Green Pepper & Onion Super Stock Cube
- 1 cup (250ml) soft brown sugar
- ½ cup (125ml) tomato sauce
- ¾ cup (180ml) smooth apricot jam
- ¾ cup (180ml) brown vinegar
- 3 tablespoons (45ml) prepared mustard
- 1 tablespoon (15ml) dried herbs
- 6 chuck or T- bone steaks
- 6 - 12 chops (depending on size)
- 1 large packet boerewors (1kg)

Method:

1. Place the contents of the **IMANA Black Pepper Sauce** sachet into a large jug. Add the boiling water and **IMANA Green Pepper & Onion Super Stock Cube**. Mix well with a fork until well combined.
2. Add the sugar, tomato sauce, apricot jam, vinegar, mustard and herbs in a bowl.. Stir until the sugar has dissolved.
3. Place the meat in this marinade for about an hour before braaing.
4. Braai over hot coals or place under the grill, while continually basting with the sauce until cooked through and sticky.
5. Heat any leftover sauce in the microwave or on the stove and simmer for about 5 minutes. Brush over the braaied meat and serve with pap and bread.

TIP:
For something different, brush the leftover marinade on mealies and then braai over hot coals basting regularly.

This Recipe Uses

