



BOERIE SOSATIES

HEAT LEVEL 

Experience the bold fusion of flavors with our Boerie Sosatie, a tantalizing blend of grilled boerewors skewers marinated in a zesty South African-inspired sauce.

20 Mins

7 Servings

INGREDIENTS

1 pack thin boerewors, of your choice
250g baby button mushrooms
1 large green pepper, deseeded & chopped into medium chunks
1 large red pepper, deseeded & chopped into medium chunks
1 large yellow pepper, deseeded & chopped into medium chunks
[Spur Braai Time Marindade](#)
[Spur Peri-Peri Sauce](#)

METHOD

- 1 Place bamboo skewers in water to soak for 15 minutes.
- 2 Cut the boerewors into bite-sized chunks.
- 3 Thread a piece of green pepper onto the skewer, followed by a mushroom, then a piece of boerewors, followed by a piece of red pepper, another mushroom, boerewors, yellow pepper and ending with a piece of boerewors.
- 4 Repeat until all the ingredients have been used.
- 5 Place the Boerie Sosasies onto warm coals and brush with Spur Braai Time Marinade.
- 6 Turn the sosaties after 4 minutes and baste the second side with marinade.
- 7 Remove from the coals once cooked and serve with Spur Peri Peri Sauce as a dipping sauce.

VARIATIONS

none

