



SPURRIFIC BRAAIBROODJIES



HEAT LEVEL 🔥🔥🔥

Enjoy the perfection of our Spurrific Braaibroodjies - a delightful twist on the classic grilled cheese sandwich, featuring the finest ingredients for a flavor-packed treat.

25 Mins

4 Servings

INGREDIENTS

2 Tbsp oil
2 Tbsp brown sugar
2 large red or white onion, thinly sliced
8 wraps
1 large rump steak
Spur Steakhouse Spice
1 cup grated cheddar cheese
Spur Sweet Chilli Dressing, to serve

METHOD

- 1 In a cast-iron pan, heat the oil over medium coals.
- 2 Add the onion and brown sugar and cook until the onions are softened and sticky (about 6 - 10 minutes), stirring regularly to avoid burning.
- 3 Season the rump steak well with Spur Steakhouse Spice and braai to your liking or until medium-rare. Season the steak well once flipped.
- 4 Remove from the braai and rest the steak for 5 minutes before slicing thinly.
- 5 Place four wraps onto a clean board and divide the caramelised onions between the wraps, followed by the sliced steak and top with grated cheese. Top with the remaining wraps.
- 6 Place the braaibroodjies into a rooster grid and cook over the coals for 2 minutes per side or until crisp and the cheese melted.
- 7 Slice the braaibroodjies into quarters and serve with Spur Sweet Chilli Dressing.

VARIATIONS

None

