

PULL-APART GARLIC BREAD

BRAAIBROODJIE LOAF

Serves 6

INGREDIENTS

12 slices white bread

150g butter

1½ tbsp Weber Aromatic Rosemary and Garlic Grinder

1 packet (400g) of sliced cheese

2 tomatoes, sliced

1 onion, finely sliced

4 tbsp fruit chutney

METHOD

How to light the braai:

1. To set up the Weber, remove the lid and open all of the air vents before building your fire. Place your kindling — Weber Lighter Cubes — in the centre of the charcoal grate. Stack your Weber Briquettes in a pyramid-shaped pile over the kindling, with the peak in the centre of the grill. Make sure you can still access your kindling.
2. Light the kindling and after 25-30 minutes, once the coals are covered with a light-grey ash, use long-handled tongs to distribute the coals on the charcoal grate.
3. Place the cooking grate (grill) on top and allow it to heat up for 30 minutes, with the lid on, until red hot.

For the braaibroodjie:

1. In a small bowl, melt the butter in the microwave for 15–20 seconds, or until melted and runny.
2. Add 1½ tablespoon Weber Aromatic Rosemary and Garlic Grinder spice to the butter and mix well. Set to one side.
3. Brush each slice of bread on both sides with the butter mixture.
4. Lay each bread slice flat and top half the slices with cheese, tomato, chutney and onion and sandwich with remaining slices to make 6-7 sandwiches.
5. Stack the sandwiches side-by-side, tightly, in a disposable tin loaf pan.
6. Stuff a few more slices of cheese between the sandwiches, ensuring there is cheese in between all the layers and the loaf tin is tightly packed.
7. Brush the leftover garlic butter over the top of the sandwiches and cover the tin with foil.
8. Cook the braaibroodjie over hot coals in the Weber for about 20-25 minutes with the lid on.
9. Remove from the Weber and allow to cool for 5 minutes before removing from the pan. Sprinkle with chopped chives, pull apart to serve and ENJOY!