



FOR THE LOVE OF BRAAI

Our top recipes for braai success 2015





GAS GRILL Q 3000

- 2 split porcelain enameled grids
- Durable cutlery hooks
- 2 separate infinite valves
- Heat resistant & weatherproof
- 5-year limited warranty



Skewers with BBQ meatballs

INGREDIENTS

- 1.2kg ground beef
- 24 slices bacon
- 250ml barbeque sauce

RUB

- 2 Tablespoons fine sea salt
- 2 Tablespoons brown sugar
- 2 Tablespoons Sweet paprika
- ½ Tablespoon Smoked paprika
- 1 Tablespoon rubbed thyme
- 1 Tablespoon granulated garlic
- ½ Tablespoon pepper

INSTRUCTIONS

1. Begin with the rub. Pour all the ingredients in a bowl and mix well –
2. making sure there are no lumps. Then thoroughly mix the rub with the ground beef.
3. Divide the meat into 24 meatballs and roll them into balls. Put a slice of bacon around each one and place three on each skewer.
4. Place your skewers on the grate. Close the lid and let them cook for 30 minutes.
5. Brush the meatballs with BBQ sauce and then close the lid again – letting them grill for 10 minutes more.
6. They are done when the core temperature is 55 - 60 °C and they have absorbed the BBQ sauce.



German Pizza

INGREDIENTS

- 7g dry yeast
- 5g salt
- 400 ml lukewarm water
- 350g wheat flour
- 150g spelt flour
- 100g extra flour for

TOPPING

- 2 medium sized potatoes
- 1 onion
- 1 bunch of chives
- 200g cheese
- 450 sour cream
- 400g black forest ham
- Salt
- Pepper

INSTRUCTIONS

1. Begin with the dough. Mix the dry yeast with the salt and water. Let the yeast dissolve.
2. Mix the two types of flour in a food processor and add the water mixture. Knead for 10-15 minutes – until it forms a smooth dough. Form it into a ball on a floured surface and leave it covered in a bowl to rise for about 1 hour.
3. Peel the potatoes and cut them into ½ x ½ cm cubes. Blanch them briefly in boiling salted water until they are almost done. Drain.
4. Peel the onion and slice thinly. Add a bit of salt to it. Wash the chives and cut very finely – place them in the fridge.
5. Grate the cheese and slice the ham.
6. When the dough has risen, divide it in 8 pieces. Form them into small oval-shaped pizzas and place them on the baking tray dusted with flour.
7. Brush the pizzas with sour cream, leaving about a 1 cm margin around the edge. Top with sliced ham, potato cubes, onion and cheese.
8. Prepare the Braai for indirect heat – approx. 250 °C.
9. Put the pizza stone on and let it preheat for 15-20 minutes. Place the baking tray and pizza on it and close the lid. Let it bake for 6-8 minutes. Regularly check that the crust is not burning. If so – move it a bit. Remove it from the grill when the dough is golden brown, the topping has browned and the cheese melted.
10. Serve it with a generous amount of chives and a bit of salt and pepper.



**WE HAVE
THE RIGHT
BRAAI
FOR YOU**



Charcoal Pro 57cm

The kettle at its best!

Renowned for being industry leaders in terms of innovation, CADAC have re-invented the traditional charcoal kettle BBQ.

These important innovations are:

- Fixed legs to ensure they do not fall off when the BBQ is moved and to make the BBQ more stable.
- A stainless steel non-rust ash bowl to collect the ash so it doesn't blow all over the outdoor area
- Curved steel edges on the dome and bowl parts to prevent rust forming on the sharp edges.
- A patented and adjustable dual air intake vent that controls the amount of air let in, and can shut off the air flow to reduce the use of charcoal.
- Included is a thick charcoal fire grid which will not burn through and need replacing as other popular makes. The cooking grid is covered in a low-stick porcelain enamel coating for easy cleaning.



Sweet Spicy Tomato Sauce

INGREDIENTS

- 1 onion, finely chopped
- 2 garlic cloves, minced
- 1 teaspoon fresh ginger root, minced
- 5 tomatoes,
- 1 tablespoon tomato puree
- 20ml passata
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 2 tablespoons oil
- ½ cup water
- 6 dried apricots, diced
- 2 tablespoons brown sugar
- 1 tablespoon brandy or cherry
- 1-2 minced chillies
- 3 tablespoons coriander, roughly chopped

INSTRUCTIONS

1. Dissolve the sugar over a gentle heat. Add brandy or sherry and apricot. Set aside.
2. Fry the onion, garlic and ginger until opaque, then stir in the tomato puree, passata and the ground spices. Bring to boil and add water, chillies and coriander.
3. Bring back to boil, then turn heat down and simmer for a further 10 minutes.
4. Remove from heat and allow to cool. Store in sterilised jars in the refrigerator for up to 2 weeks.



Sausages stuffed With seasonal fruits

INGREDIENTS

- 4-8 banger sizes sausages (large)
- 4-8 pieces streaky bacon
- Any seasonal fruits such as green mangoes, apricots, pineapples or pears.
- Alternatively, dried fruits such as mangoes, dates or prunes

PREPARATION:

1. Make an incision down the length of the sausages.
Take care not to cut all the way through.
2. Cut the fruit into smaller pieces or strips.
3. Fill the sausages with fruit pieces and finish off by wrapping the bacon strips around the sausages. Tooth picks can be used to secure the bacon.
4. Heat the grill over medium heat. When hot, place the sausages onto the grill.
5. Turn the sausages over occasionally to get an even golden grilled look.
15-20 minutes is sufficient for the bangers to cook through.
6. You can use cocktail sausages for a starter or a pre-meal nibble. This will take approximately 12 minutes.



Short Ribs in Cola

INGREDIENTS

- 1-1½kg of short ribs, cut into strips
- 5cm fresh root ginger, sliced
- 4 cloves garlic, sliced
- 1 ripe tomato, roughly chopped
- 1 tablespoon oil
- 1 cup cola
- 2 tablespoons spicy chutney or barbeque sauce
- 2 tablespoon brandy or sherry
- Salt and pepper to taste

PREPARATION:

1. Crush ginger, garlic, tomato and oil in a pestle and mortar to form paste.
2. Add the paste to the rest of the ingredients and marinate the ribs overnight.
3. Light the grill or coals.
4. Barbeque the ribs over medium heat for 10-15 minutes, basting all the while with the marinade.
5. Turn the heat down if the marinade starts to burn.
6. Wrap each rib with tin foil to create tasty finger foods for picnics and beach parties this braai day.



Rectangular Chargriller

Life is where you live it.

At home, indoors or outside, in your own back yard or on an adventure to discover new and exciting places. Megamaster is your lifestyle partner, and through their range of braais, fireplaces, outdoor accessories, they aim to enhance that lifestyle.

- The 360 Rectangular Chargriller has a high heat retention
- Can be used on oven, gas and camping
- Comes at a 362mm L x 347mmW x 35mmH, with 19.4mm depth.



Sundried Tomato Marinated Chicken Kebabs

INGREDIENTS

- 6 large free-range chicken breasts cut into chunks
- 220g sundried tomato marinated in olive oil
- 6 kebabs sticks soaked in water for 20 minutes

INSTRUCTIONS

1. Whizz the tomato with the oil in a food processor.
2. Add extra olive oil if necessary to make a paste
3. Thread the chicken cubes onto the sticks and marinate in the sundried tomato sauce for 20 – 30 minutes.
4. Cook over medium coals for 20 – 30 minutes until cooked to your liking.
5. Serve with green salad and a squeeze of fresh lemon juice.



Grilled rump or sirloin with brown sugar rub and salsa verde

INGREDIENTS

- 4 rump steaks

BROWN SUGAR RUB

- 1 tablespoon sea salt
- 1 teaspoon black pepper corns
- 1 teaspoon mustard seeds
- 1 tablespoon coriander seeds
- 1 tablespoon cumin seeds
- ¼ cup brown sugar

SALSA VERDE

- 1 tablespoon salted capers, rinsed squeezed dry and chopped
- 1 anchovy fillet, chopped
- 2 spring onions (scallions), finely sliced
- 3 tablespoons finely chopped fresh flat leaf Italian parsley
- 2 tablespoons finely chopped fresh chives
- 2 tablespoons finely chopped basil
- ½ teaspoon grated lemon zest
- 60 ml (¼ cup) extra virgin olive oil
- 1 tablespoon lemon juice
- Few drops of red wine vinegar
- Sea salt
- Freshly ground black pepper

PREPARATION RUB:

1. Whizz all the spices in a spice grinder
2. Mix with brown sugar
3. Store in a jar or container that seals well
4. Remove meat from packaging and pat dry with a paper towel
5. Rub the meat on both sides with the sugar spice rub, cover and set aside for 1 hour to rest the meat
6. Cook as preferred

PREPARATION SALSA:

1. Stir all the ingredients together in a bowl then leave for 1 hour to allow the flavours to develop.
2. Serve with the steaks.
3. Serve with wedges of grilled red onion, grilled corn and garlic bread.



Cobb Premier

Design excellence

Distinctive stainless steel design that is built to last. Uncompromising cooking style anywhere.

Easy to clean

Compatible with most dishwashers. Made from high grade hygienic stainless steel.

Safe to handle

Heat is contained on the inside and cool to the touch on the base on the outside. Sturdy and safe.

How do I clean my Cobb?

The Cobb is dishwasher safe so it is very simple to clean. Be careful of using abrasive pads on certain parts as it could cause damage. For more details refer to the Cobb User Manual included in the Cobb Cooker box or download it from the Cobb Global site. We do carry a Cobb Cleaner, which is highly effective at cleaning the Cobb.



Grilled sirloin steak with roasted tomatoes

INGREDIENTS

- 2 thick cut, well-aged sirloin steaks
- 1 punnet cherry tomatoes (on the vine if you can get them)
- 1 bunch of thyme
- Salt
- Pepper
- Olive oil

PREPARATION:

1. Light a cobbstone and wait a few minutes until it has turned grey. If you don't have a cobbstone on hand, ready your briquettes in the Cobb.
2. Place the grill attachment onto the Cobb and close the lid to let it heat up for at least 5 minutes – you want it nice and hot to get those lovely grill lines.
3. Season the steaks well with salt and pepper and rub with a little olive oil – do the same for the tomatoes.
4. Place the steaks on the hot grill, leaving a little space between them, but also room to place the tomatoes around the sides.



5. Place the sprigs of thyme around the steaks and the tomatoes over these and close the lid.
6. Let them cook for 3-5 minutes and then turn both the steaks and the tomatoes. This timing will depend on the thickness of your steak.
7. Place the steaks onto a board and let them rest for 5 minutes before slicing.
8. Slice and serve alongside the tomatoes with a good crack of black pepper, extra salt on the side and garnish with fresh thyme.
9. This can be a snack for a larger crowd, starters for 4 or a main for 2.

Crab and Prawn Fish cakes with Tomato Remoulade

INGREDIENTS

- 200g red mullet fillets
- 500g fresh crab meat chopped coarsely
- 1 egg White
- 1 fresh red thai chillie quartered
- 2cm piece fresh ginger grated
- 500g uncooked large prawns, shelled, chopped coarsely
- ¼ cup plain flour

TOMATO REMOULADE

- 1 cup mayonnaise
- 2 teaspoons finely grated lemon rind
- 1 Tablespoon drained capers, rinsed, chopped coarsely
- 2 drained anchovy fillets, chopped finely
- 1 small tomato seeded and chopped finely
- 2 tablespoons chopped fresh parsley

INSTRUCTIONS

1. Blend or process fish, crab egg white chili and ginger until mixture is smooth and stir in prawns using hand.
2. Shape ¼ cups of the mixture into cakes. Coat cakes in flour, shake off excess flour.
3. Cook cakes on heated oiled Cobb pan, uncovered, until cooked through.
4. Cover with tomato remoulade (recipe above).
5. Combine all ingredients together and serve.



Lemon and garlic stuffed roast chicken

INGREDIENTS

- 1 whole chicken
- 4 whole lemons, quartered
- 8 cloves garlic, crushed
- Fresh parsley, chopped
- Fresh thyme, chopped
- Olive oil
- Salt and pepper

PREPARATION:

1. Prepare COBB and stuff chicken with lemons, garlic, parsley, thyme. Rub entire chicken with olive oil, sprinkle with salt and pepper.
2. Place chicken on the fenced roast rack, close lid and cook about 90 minutes, turning once at 45 minutes.
3. Once cooked, remove and set aside for about five minutes before carving.





1 BURNER MONDO BBQ

- 1 x stainless steel burner
- Built-in thermometer
- Signature flame thrower ignition
- Single burner cooking system

Marinated Chicken

INGREDIENTS

- 1/4 dijon mustard
- 1 teaspoon dried tarragon
- 1 teaspoon freshly ground black-pepper
- 1 teaspoon worcestershire
- 4 boneless, skinless chicken breast halves

PREPARATION:

1. Combine all ingredients and mix well.
2. Marinate the chicken breasts.
3. Grill the chicken uncovered over a medium heat for 10-15 minutes.
4. The chicken is done once the juices run clear and the chicken has turned white.



Grilled Boerewors/Sausage

INGREDIENTS

- Boerewors (as much as desired)
- Olive oil

PREPARATION:

1. Brush the boerewors (sausages) and grill lightly with olive oil.
2. Preheat the grill. Turn the heat down to low and place the boerewors (sausages) on the grill.
3. Grill on one side for 5 minutes before turning over and leaving for another 5 minutes. Cooking times will vary depending on the thickness of the boerewors (sausages).



TIPS:

Prepare the boerewors/sausage with the BBQ hood open.

Barbeque Beer Bird Triple B



INGREDIENTS

- 1 whole chicken
- 1 can beer
- 1/4 cup coarse salt
- 1/4 cup dark brown sugar
- 1/4 cup sweet paprika
- 2 tablespoons freshly ground black pepper
- Cooking or olive oil

PREPARATION:

1. Put the salt, brown sugar, paprika and pepper in a small bowl and stir to mix.
2. Rub the chicken lightly with a thin layer of oil both inside and out.
3. Sprinkle the barbeque mix over the chicken, rubbing to ensure an even covering of the spice.
4. Insert the can into the bird's cavity and transfer the bird on a can to your Beerbird grill.



Cheese Beer Bread

INGREDIENTS

- 3 1/2 cups self-raising flour sifted
- 1/2 teaspoon salt
- 3 tablespoons sugar
- 125g grated cheddar cheese
- 1 can beer
- 50ml sesame seed or sunflower seeds

PREPARATION:

1. Preheat oven to 180°C or prepare indirect fire in your kettle barbeque or gas grill.
2. Sift flour, sugar and salt together in a mixing bowl.
3. Stir in the cheese and beer (you can add a little water if the dough is still too dry).
4. Mix until all the flour has been moistened and the dough forms a cohesive mass.
5. Pour into a greased beer bread loaf pan and sprinkle with seeds.
6. Bake for 45 minutes.
7. Remove the loaf from the pan and allow to cool for at least 15 minutes.



Chicken Jokes

Q. Why Couldn't The Chicken Find Her Eggs?

A. Because She Mislaid Them.

Q. Why Does A Chicken Coup Have Two Doors?

A. If It Had Four, It Would Be A Sedan.



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