

## Boerewors

Boerewors - a spicy sausage that no self respecting BBQ can be without, if you can't make it yourself, ask your local butcher to make some for you.

### Ingredients:

- 1.5kg beef
- 1.5kg pork
- 500g bacon, diced
- 25ml salt
- 5ml ground pepper
- 50ml ground coriander
- 2ml freshly grated nutmeg
- 1ml ground cloves
- 2ml ground dried thyme
- 2ml ground allspice
- 125ml red wine vinegar
- 1 clove garlic, crushed
- 50ml Worcestershire sauce
- 85g sausage casings

### Method:

1. Cut the beef and pork meat into 1.5 " cubes and mix it with all the other ingredients except the sausage casings.
2. Grind the meat using a medium-course grinding plate
3. Fill the sausage casings firmly but not too tightly with the meat mixture.
4. Can be fried, grilled or barbecued over coals.

Makes 3.5 kg