



**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, you won't be sorry.....

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

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.
5. Makes 3.5 kg