

# Gourmet boerie rolls



BOEREWORS ROLLS REMAIN THE ULTIMATE FAVOURITE, BUT CREATE YOUR OWN SAUCE TO MAKE IT SPECIAL.

## INGREDIENTS

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- 15 ml (1 Tbsp) cooking oil
- 500 g boerewors
- 2 medium onions
- 2 medium tomatoes, coarsely chopped
- 125 ml (½ cup) Spur Grill Basting or [Spur Peri-Peri Sauce](#)
- Soft butter or margarine
- 6 hotdog rolls



## METHOD

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1. Heat oil in pan and fry boerewors until golden brown. Set aside and drain excess oil.
2. Add onions to pan and sauté until soft. Add tomatoes and [Spur Grill Basting](#) and simmer until tomatoes soften.
3. Cut rolls and spread butter inside, add boerewors and top with sauce. Drizzle with Spur Salad & French Fry or [Sweet Chilli Dressing](#), if preferred.

## **TIP**

1. The boerewors can be substituted with vegetarian sausages.