



Gourmet Mealies (corn on the cob)



DELICIOUS NO MATTER HOW THEY'RE COOKED! TRY THIS VERSION FOR A FLAVOUR EXPLOSION!

INGREDIENTS

- Spur Classic Biltong Spice to taste
- Spur Smokey BBQ Spice to taste
- 60 ml (¼ cup) Spur Sweet Chilli Dressing
- 45 ml (3 Tbsp) Spur Durky Sauce
- 1 ml (pinch) cayenne pepper, optional



METHOD

1. Boil mealies in water, seasoned with Spur Classic Biltong spice, until just soft. Drain and sprinkle with Spur Smokey BBQ spice.
2. Mix the Spur Sweet Chilli Dressing and Spur Durky Sauce and pour over mealies. Sprinkle with cayenne pepper.

VARIATIONS

- Add one sachet Spur Cheese Sauce to Spur Sweet Chilli Dressing and Spur Durky Sauce to pour over mealies.