

# Mince Jaffles



THESE WONDERFUL SAVOURY SNACKS ARE SIMPLY A VARIATION OF TOASTED SANDWICHES, AND JUST AS MOREISH.

## INGREDIENTS

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- 30 ml (2 Tbsp) cooking oil
- 500 g lean beef mince
- 1 medium onion, coarsely chopped
- 2 cloves garlic, crushed
- [200 ml \(1 sachet\) Spur Monkey Gland Sauce](#)
- [1 ml \(pinch\) Spur Seasoning Salt](#)
- Freshly ground black pepper to taste
- 50 g (½ cup) grated Cheddar or mozzarella cheese
- Butter or margarine for spreading
- Slices of white or brown bread

## METHOD

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1. Heat oil in a heavy-based saucepan and fry mince until cooked and colour changes.
2. Add onion and garlic and sauté until soft.
3. Add **Spur Monkey Gland Sauce**, **Spur Seasoning Salt** and pepper and simmer for a few minutes. Remove from heat and add cheese.
4. Spray inside of jaffle iron with non-stick spray. Heat slightly on stove top or over gas plates. Open jaffle iron, add a slice of buttered bread onto hot surface. Top with about 60 ml (¼ cup) of mince filling in centre.
5. Top with another buttered slice, close and cut the crusts off around the edges. Place pan back on stovetop and heat both sides for about 5 minutes until browned on outside. Serve warm.



## VARIATIONS

1. Substitute the Spur Monkey Gland Sauce with **Spur Tomato & Chilli Sauce**.