

BEST DINGETJIES & BRAAI GADGETS

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hier praat ons net braai

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braai, potjie &
South Africa's
most loved dishes
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Our food is
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Our passion
for our
members
makes us
the MOST
LOVED BRAAI
GUYS!



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Mister Tjoppie's Braai sheet will change the way you look at braaing forever. Whether on gas or coals, the super thin, super slippery surface makes braai healthier and a pure pleasure. And that's the way it should be. Now available at leading retailers.



Ideal for braaing sticky marinated food
Everyone likes a braai. No-one likes the scrubbing and cleaning afterwards, or burnt food sticking to the grill. Get Mister Tjoppie's Braai Sheet and say cheers, tjorts and tralala to the mess and hello to fat-free cooking.



[click to watch video](#)



Edwin Bean – 082 920 5582
Helen Bean – 072 685 3911

mistertjoppie.co.za

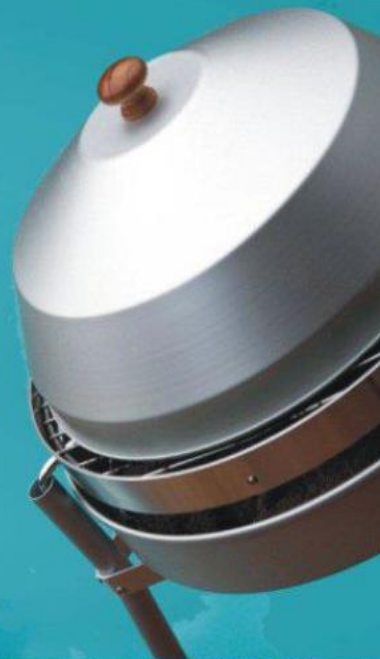
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It's a potjie braai.

It's a breakfast braai.

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Contact Hennie Cell: 084 581 3718

hennie@scampibraai.co.za

www.scampibraai.co.za

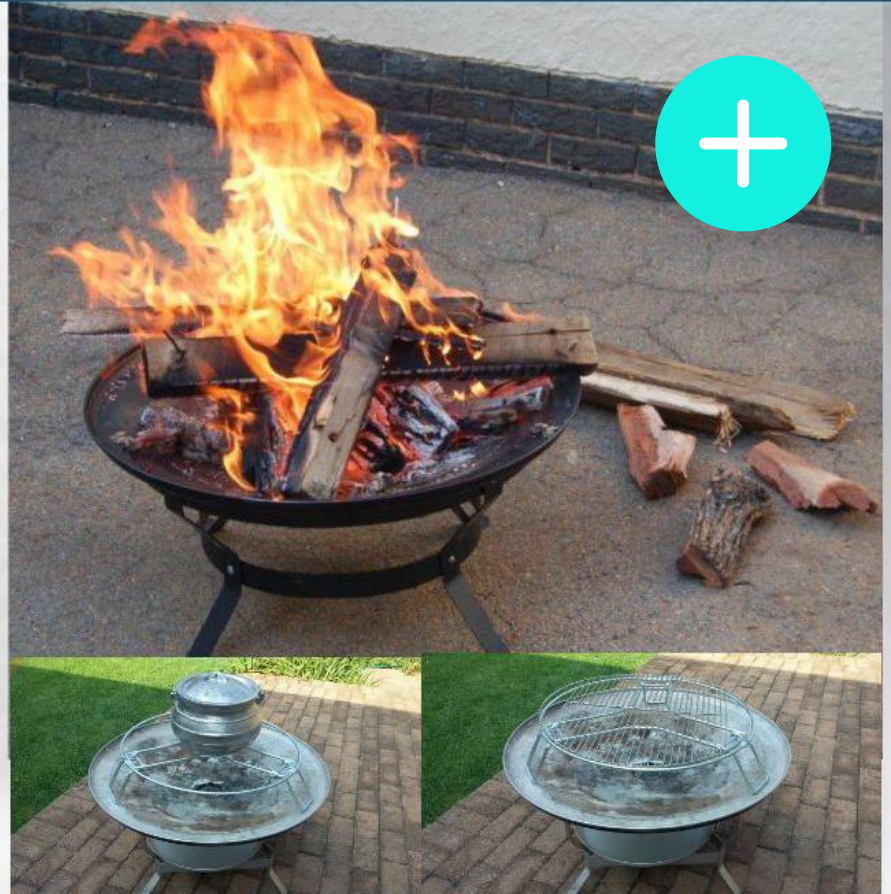
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- Bakskottel
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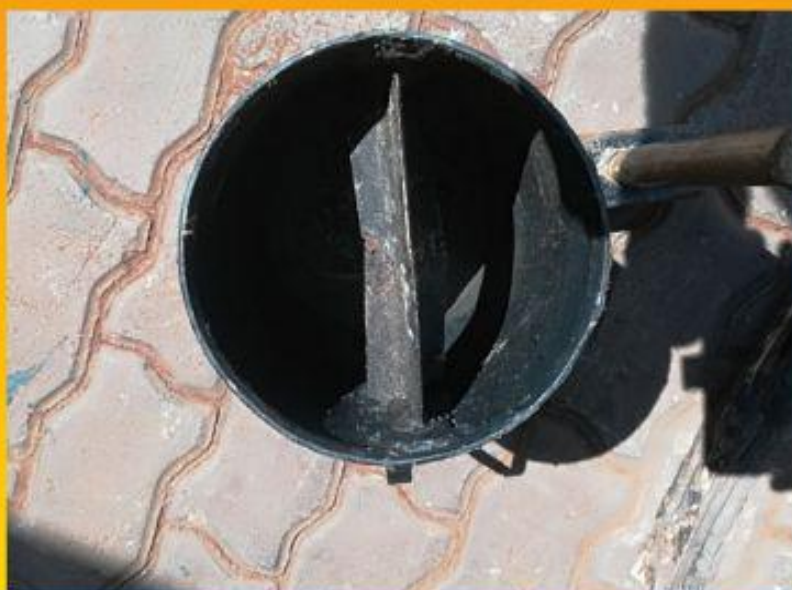
We have a passion for what we do
and our members
are not just friends ,
we are one big braai family



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wood splitter

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SKOTTEL MATE

never loose balance

The skottel Mate was designed to level your skottel braai on any uneven surface.

video



The swivel and tilt mechanism on the tripod stabilizes the gas cylinder, leveling the skottel braai. Cast out of aluminium, making it lightweight (1.05 kg), durable and rust resistant.

www.skottelmate.co.za

Skottel Mate price : R 575.00 Courier National
Place your order by mail stephan@skottelmate.co.za
or contact Stephan: 082 331 6961

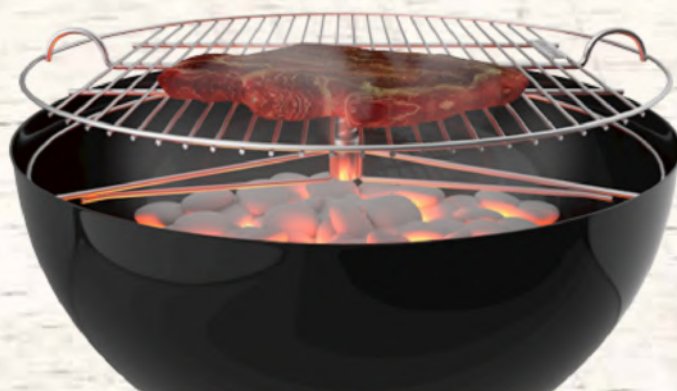
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Just place on table



Instructions:

Remove some of the hot charcoal as your meat nears cooking perfection on the braai.



Place some of the hot charcoal on the bottom surface of the **KLIPBAK** and spread evenly.

Then; Simply place your braai casserole directly over the hot charcoal and serve at the table.



You will enjoy warm braai meat for the duration of your meal.

Cleaning the **KLIPBAK** is easy and quick. Simply remove the charcoal and wipe with a dry cloth.

***DO NOT WASH WITH WATER OR ANY OTHER CLEANING AIDS.**

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THAT FIRST
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credit New York Times

BRAAI-INNOVERING

Oink, oink uit dié braaivarkie van staal

'n Nuwe soort vark het ons land deesdae aan die brand. **Belinda Jackson** het gaan kyk waarom die bohaai gaan en kennis gemaak met die oulikste varkie wat nuttig is by enige braai.

Braaidag bring opwindende moontlikhede vir ons Suid-Afrikaners waarmee ons ons braaierfenis op 'n oorspronklike wyse kan vier. Vat nou maar die brood- of braaivarkie van Barry van Loggerenberg van Pretoria. Hierdie toestel het behoorlik tonge aan die klap en broeders aan die smul.

"Die broodvarkie het ontstaan toe ek en my neef André Coeber van Brits, Noordwes-provinsie, in my pakkamer gestaan het op soek na gereedschap vir 'n bouprojek. Braai was op die agenda vir die middag en ons het 'n innoverende idee gekry om die silinder wat voor my gesit het vir 'n buite-oondjie te gebruik," vertel Van Loggerenberg.

Nou hoekom dan broodvarkie? "Die silinder het my laat dink aan die grootte van 'n vars plaasbrood. Die silindervorm het vervelig gelyk en na 'n bietjie eksperimentering met oorskietmateriaal is 'n varkgesigjie en stertjie bygevoeg en siedaar – die broodvarkie is gebore!"

Die broodvarkie word van



Hy lyk sowaar nes 'n regte varkie!
Foto's: ANDELE SCHENACH PHOTOGRAPHY

herwinbare staal gemaak en wissel in grootte van 2,5 kg tot 3,5 kg.

Om die varkie op Braaidag vir werk in te span, is maklik. Skep lekker warm kole onder die magie van die varkie asook bo-op die rug en aan weerskante van die vlerkies. Die varkie word nie op die vuur self gesit nie.

Die kole versprei egalige hitte en die broodjie rys mooi.

Jy kan enigiets van 'n broodjie tot 'n skaapboud vir hoofereg, hoender, mielies, varknek, en selfs 'n nagereg soos malvaepoeding in hom gaarmaak.

Die broodjie en poeding neem ongeveer 45 minute tot 'n uur



Die silinder moet aan die een kant 'n deksel hê wat oop en toe kan maak.



Die broodpannetjie pas gemaklik in die braaivarkie

om gaar te word, afhangende van die hitte. Gebruik intuïsie vir vleisgeregte.

Dit is maklik om skoon te maak. Gooi net die kole af en spuit af met water – geen moeite nie.

Om te braai, skuif jy 'n klein



Bak, eet en geniet!

nerige rooster daarin. Jy kan só vleis soos 'n skilpadjie of sonatie heerlik gaarmaak.

Skaapboud sit jy in 'n pannetjie en skuif dit in soos vir die broodjie. Hou die hitte net deurlopend dop. "Die varkie kan selfs gebruik word om vis te rook. In plaas van 'n pannetjie, kan jy 'n rooster met jou vis in die varkie sit saam met saagsels.

"Hierdie is nou werklik 'n noutjie waarmee jy jou braaierfenis op 'n ekstra spesiale manier kan vier. Die braaivarkiekoers loop hoog hier in Pretoria omdat dit so gerieflik in die motor inpas," sê Van Loggerenberg se dogter en regterhand, Ilse, wat help met landwyse bestellings en nasiebo. "Besoek gerus ons Facebook-blad om meer uit te vind."

Sonja se mieliebroodjie

Jy het dit nodig:

- 500 g bruinsuiker
- 1 klein mieliepitte (gedroog)
- 1 klein gekondenseerde melk
- 1 eëgel kokolie
- knippie sout

So maak 'n mens:

Meng alles. Smeer 'n broodpannetjie. Gooi deeg in broodpannetjie en bak in braaivarkie vir 45 minute tot 1 uur of tot goudbruin. Versier mielies met kaas of poenstoring vir 'n van smaak.



Ouma Monica se watertand-malvagebak

Jy het dit nodig (dit is genoeg vir agt mense):

- 250 ml suiker
- 15 ml botter
- 1 eier
- 12,5 ml appelkookkonfyt
- 15 ml aam
- 5 ml kooksuur
- 250 ml melk
- 250 ml kookmelk
- knippie sout

Bestanddele vir sous:

- 250 ml room
- 250 ml suiker
- 125 ml botter
- 125 ml kookwater
- 5 ml vanielje

So maak 'n mens:

Smeer voorste bak (1,5 liter). Roos die suiker en botter. Voeg die eier, appelkookkonfyt en aam by en klop goed. Los die kooksuur in die melk op en voeg by die mengsel. Voeg die kookmelk by en meng goed. Skep die deeg in die bak en bak dit in braaivarkie vir 30 minute tot donkerbruin.

Vir die sous:

Kook room, suiker, botter en water saam totdat die suiker gesmelt is. Voeg vanielje by en gooi oor warm poeding en laat intrek. Bedien met vla.



Brood Braai Varkie



Brood/Braai varkie gereed om te geniet saam met braaivleis. Maklik om te gebruik en skoon te maak. Geen krag benodig nie, slegs kole. Alles wat jy in n huis oond kan bak, kan in die varkie gebak word. Skakel Barry op 0722526255.

Prys R490

The Best Fish to Braai
Different Cuts of Fish
What Will I Need to Do a Fish Braai?
How Long Does Fish Take to
Cook on the Braai?
What to Serve with Fish?
A Simple Fish
Marinade

Beginners
Guide:
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- Salad seed sprinkles



- Dried fruit chicken kebab



- Nut butter braai broodjies
- Nut butter butternut



Original
Recipes

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U-KUVA i-AFRICA

A TASTE OF AFRICA

Adventures have a way of finding those who search for them... Being a man with a true heart for food, the traveller tells his story through the meals he shared, and the people he shared them with.

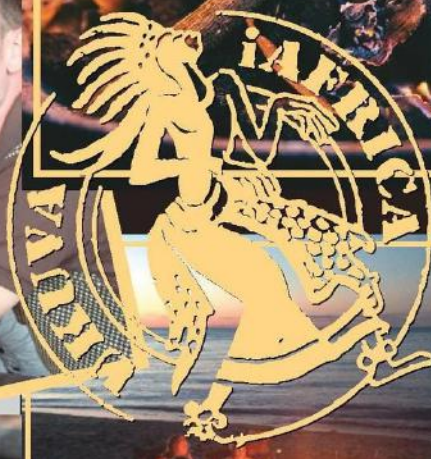
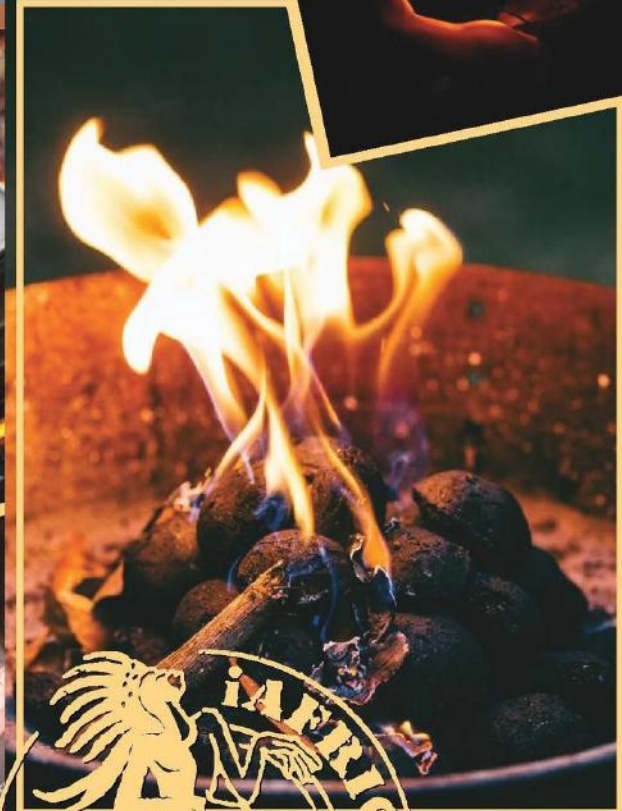
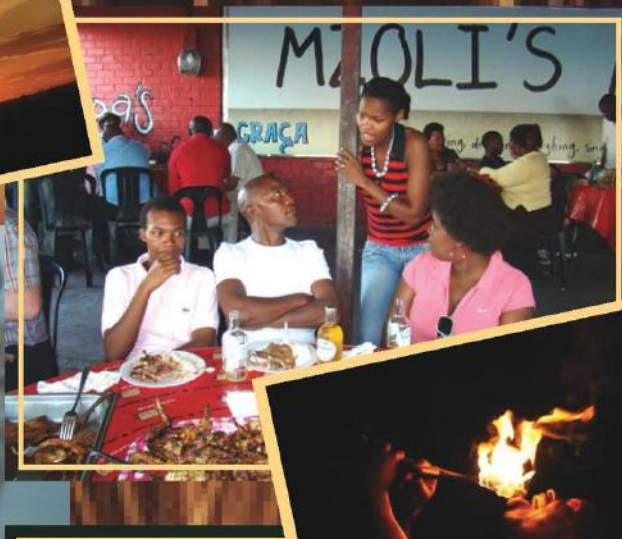
“In southern Africa, people like to gather around a fire – in a suburban garden, on an inner city rooftop, on the pavement in a township, the beach or the bushveld – old friends, new friends or family – there is something ancient in the ritual of a ‘braai’ – it is so much more than just a barbecue...”



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VIDEO



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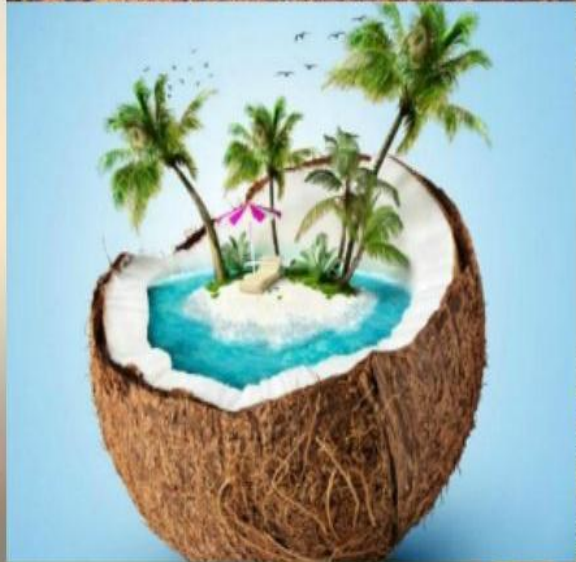
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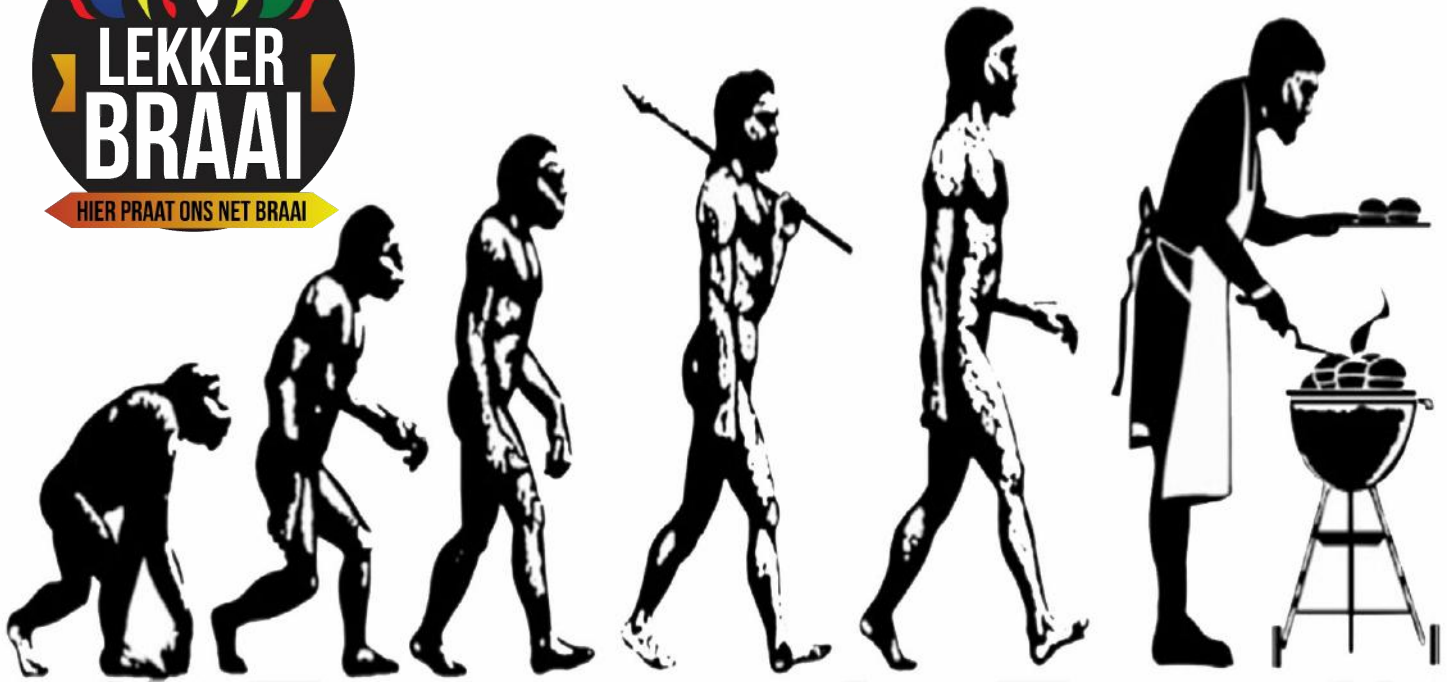
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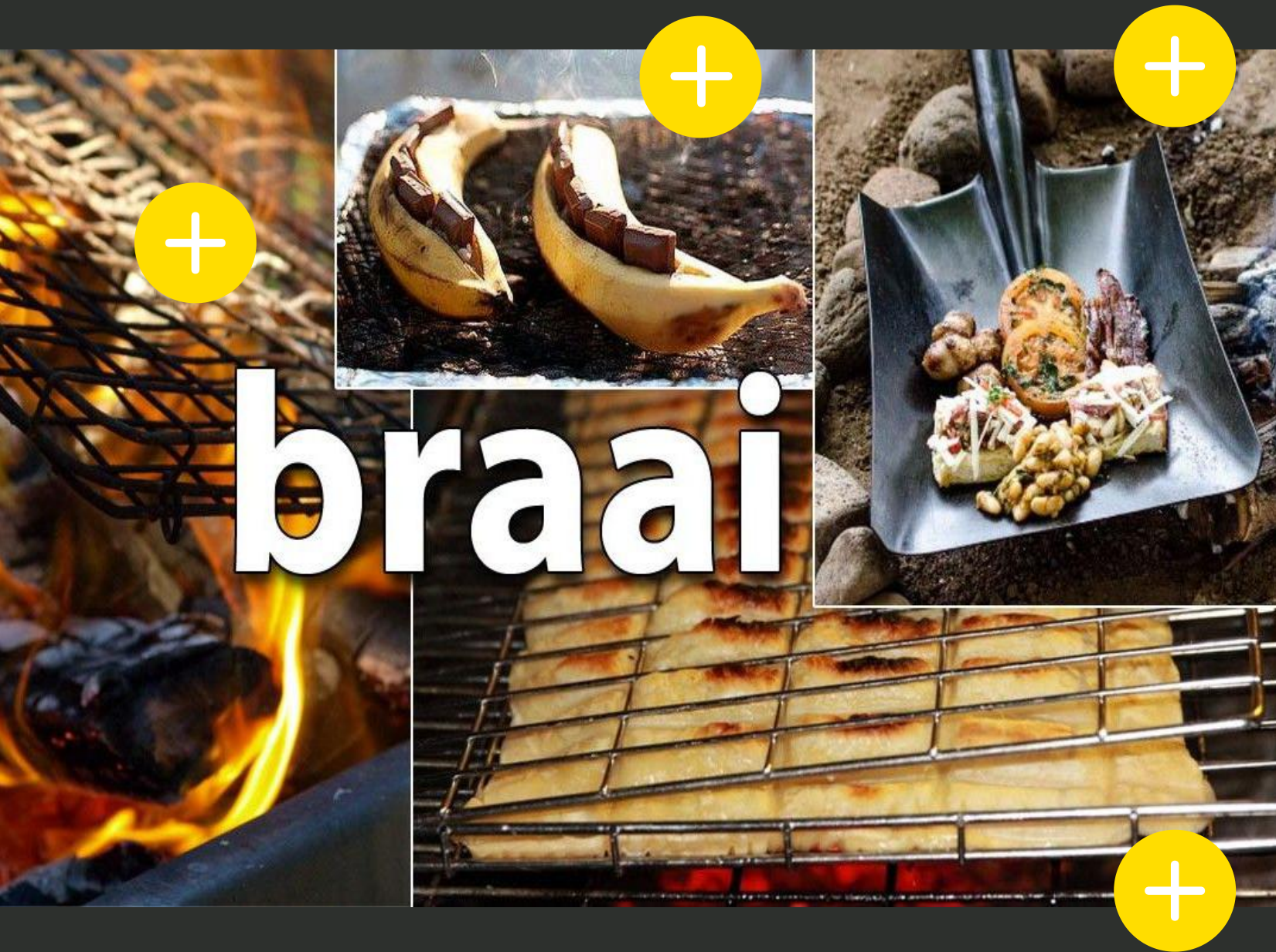
credit YOU magazine.co.za



BRING-&-BRAAI
TAKING YOUR OWN MEAT IS ESSENTIAL

South Africa's braai ideas

So in honour of cooking things the safa way, we've rounded up the strangest things we've seen our friends slap on the grill.



braai



UNUSUAL

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