

# TRADISIONELE BOEREWORS



2kg Beesvleis (beef)  
1kg Varkvleis (pork)  
20g (50ml) Koljander (Coriander)  
2ml Fyn Naeltjies (Cloves)  
2ml gerasperde Neutmuskaat (Nutmeg)  
30g (25ml) fyn sout (Fine salt)  
5ml Varsgemaalde Swartpeper (Black Pepper)  
500g Spek (Speck / fatback)  
100ml Asyn (Vinegar)  
sowat 90g Derms (Casings)

Berei eers die koljander deur dit te skroei, te maal en te sif. Sny vleis in 50mm blokke en meng met die speserye en geurmiddels. Maal die vleis en sny spek in blokkies. Voeg spek en asyn by maalvleis en meng liggies maar deeglik. Stop derms lossies met die mengsel.

Prepare coriander in usual way in pan, grind and sieve. Cut meat in 50mm blocks, mix all with spices. Grind Cut speck in cubes and add to minced meat together with vinegar. Don't overmix. Stuff into casings.

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# Snackle Recipe



Snackle Recipe for salty fillings

1 egg

1/2 cup milk

1/2 cup water

Pinch salt and pepper

1 cup flour

Method

Beat egg and water well together. Add flour salt and pepper. Beat very well preferably with electric mixer until well blended. If the dough is too thick a little water can be added.

You can also add 1/2 teaspoon Marmite dissolved in a little cold water or meat extract to the dough for extra taste. You can also add a little curry to the dough if you are going to make a spicy filling.

This dough is enough for 2 – 3 doz

For sweet fillings leave out the pepper and add a little suger. In this case the dough might become too thin. Just add a little flour.