

Less than 1 hour

Serves 6-8 as a starter

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Ingredients:

- 1 packet (500g) diced butternut
- 3 Tbsp (45ml) oil
- Salt and milled pepper
- 2 onions, sliced
- 2 cloves garlic, chopped
- 8 sprigs thyme
- 1 tsp (5ml) each ground coriander and cumin
- 2 Tbsp (30ml) tomato paste
- 1 cup (250ml) white balsamic vinegar
- ½ cup (125ml) each sugar and water
- ¼ cup (60ml) sultanas
- 2 packets (400g each) PnP thin Grabouw boerewors
- Handful fresh parsley, chopped

Method:

1. Preheat oven to 200°C.
2. Place butternut on a baking tray and drizzle with 1 Tbsp (15ml) oil.
3. Season well.
4. Bake for 20-25 minutes until golden. Set aside.
5. Heat remaining oil in a medium pot and sauté onions for 8 minutes or until translucent.
6. Add garlic and thyme and fry for another minute.
7. Stir in spices and tomato paste and cook until sticky.
8. Add butternut, vinegar, sugar, water and sultanas and cook for 20-25 minutes.
9. Roll boerewors into pinwheels and secure with a skewer.
10. Braai boerewors to your liking.
11. Serve boerewors topped with chopped parsley and butternut relish on the side.