

Less than 45 minutes

Makes 4

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Ingredients:

- 12 slices sandwich loaf bread
- Butter, for spreading (optional)
- ¼ cup (60ml) chutney
- 2 small salad tomatoes, sliced
- ½ red onion, thinly sliced
- 1 cup (125g) grated cheddar
- ½ cup (125ml) cream cheese
- 1 Tbsp (15ml) creamed horseradish
- 4 gherkins, sliced
- 200g steak, cooked to your liking and sliced
- Salt and milled pepper
- 4 fried eggs (optional)

Method

You can secure your loaded braai bread stacks with sewing thread to keep them from falling apart. Simply tie it as you would a gift box and snip away the string after braaiing.

1. Butter bread, if preferred.
2. Top 4 slices with chutney, tomato, onion and cheddar.
3. Combine cream cheese and horseradish and spread on another 4 slices.
4. Layer with gherkins and steak.

5. Stack bread on top of each other and finish off with the remaining slices.
6. Secure with thread or pack stacks tightly on a braai grid.
7. Braai for 8-10 minutes over medium coals, turning regularly until crispy and cheese melts.
8. Serve immediately, with a fried egg on top if you like.

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