

45 minutes

Makes 4

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Ingredients

- ½ cup (125ml) butter, room temperature
- ¼ cup (60ml) peppadews, drained and chopped
- ¼ cup (60ml) fresh parsley, chopped
- 4 mielies
- ¼ cup (60ml) each softened butter and olive oil

For serving:

- 2 spring onions, sliced
- 2 discs (80g) crumbled PnP black pepper feta

Method

1. Whip butter, peppadews and parsley together.
2. Roll into a log using clingwrap and refrigerate.
3. Boil mielies in salted water for 5 minutes, then drain.
4. Mix butter and oil together and brush over mielies.
5. Braai mielies for 5-8 minutes or until charred.
6. Serve immediately, topped with spring onions, feta and knobs of peppadew butter.

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