

Less than 30 minutes

Serves 3-4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Pickled onions:

- ¼ cup (60ml) red wine vinegar
- 2 Tbsp (30ml) sugar
- 1 red onion, sliced
- Salt and milled pepper
- ¼ cup (60ml) mayonnaise
- 2 Tbsp (30ml) wholegrain or Dijon mustard
- 1 whole ciabatta, halved
- 1 cup (250ml) grated cheddar
- 1 cup (250ml) grated mozzarella
- 1 salad tomato, sliced
- 2-3 pickled or fresh jalapeños, sliced
- Melted butter, for brushing
- Freshly chopped herbs, for serving
- 1 lime

SPLURGE

Swap out the mustard-and-mayo mixture for cream cheese to take it up a notch!

Method:

1. Combine vinegar and sugar in a pot and bring to the boil.
2. Place onions in a bowl and pour over vinegar-and-sugar mixture. Season, cover and set aside for 10 minutes.
3. Combine mayo and mustard and spread the mixture generously on both halves of the ciabatta.
4. Layer the bottom half with cheese, tomato, pickled onions and jalapeños.
5. Place on a braai grid and braai for 5-8 minutes, brushing with butter and turning occasionally.
6. Remove from braai, drizzle with a squeeze of lime and sprinkle with fresh herbs.
7. Slice into 3-4 portions and serve immediately.

Browse here for more [braai recipe ideas](#)