

**OVERALL time: 40 mins**

# ULTIMATE SMOKEHOUSE BBQ "BRAAIBROODJIE"

The humble 'braaibroodjie' – it's a stalwart of many a South African braai. At its simplest, it's just slices of bread with onion and tomato. Some folks add cheese too. We knock it out of the park with this ultimate Smokehouse BBQ 'braaibroodjie'. A large ciabatta is stuffed to the gills with an entire packet of bacon, lush ripe red tomatoes, red onion and naughty amounts of mozzarella cheese. Into a grid and onto the braai it goes. Melting, cheesy BBQ deliciousness. Yes thank you, we'll take seconds!

Metric

**Number of servings : 4**

## ingredients

**For the main**

- Large ciabatta loaf
- 30 ml Butter, at soft room temperature
- 1 Clove of garlic, minced
- 250 g Packet of streaky bacon, fried in a bit of olive oil until cooked crispy
- 4 Plump red ripe tomatoes
- 1 Large red onion
- 230 g Grated mozerella cheese
- Cape Herb & Spice Smokehouse BBQ rub

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 20 mins | COOKING TIME: 20 mins**

Slice the ciabatta in half lengthwise. Mix together the butter and garlic to make garlic butter. Spread garlic butter thinly and evenly over both halves of ciabatta. Layer bottom half of the loaf with bacon, tomatoes, red onion and top with cheese. Sprinkle generously with Cape Herb & Spice Smokehouse BBQ rub. Cover with the top half of the ciabatta and press it down a bit. Place ciabatta in a large braai grid. Braai over very low coals, turning frequently. (Cooks note: If your fire

is too hot, the ciabatta will burn outside and the cheese won't melt. You want a really low and slow fire so that the bread toasts *and* the cheese has a chance to melt.)

Recipe concept & photography by Lizet Hartley. Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she – rather predictably – cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

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