

ADVANCE INFORMATION

Jan Braai

Red Hot

DESCRIPTION

South Africa celebrates National Braai Day on 24 September every year. A day for all the citizens of South Africa to unite around braai fires with family and friends. The driving force behind this initiative is a man known as Jan Braai.

In this second book, *Red Hot*, Jan Braai moves beyond instructions for braaing steak, chops and wors, he challenges us to try waterblommetjie potjie, pancakes, chicken mayo braaibroodjies or brandy tiramisu, all cooked on a fire! The recipes are new but the book has the same fantastic photos, clear and easy-to-follow recipes and Jan's characteristic touches of braai humour.

Sales points

- 3rd season of Jan Braai TV show starts July and will have 26 episodes (running through to December).
- Kyknet will advertise the book in the lead up to National Braai Day in September.
- Jan's first book sold 12,000 copies in both English and in Afrikaans in its first 5 months (24,000 copies in total) and is still selling strongly.
- Extensive media coverage expected for this book.

ABOUT THE AUTHOR

Who is Jan Braai? His real name is Jan Scannell and he lives to braai. He started the National Braai Day initiative in 2005 and his aim is to create a national celebration of the one activity all South Africans have in common, regardless of race, language, gender or wealth, cooking over a fire. He holds the world record for the longest braai. He is currently filming his third TV series for Kyknet. For more about Jan Braai visit www.braai.com



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Contents

1. Braaied butternut soup
2. Snoek paté on *roosterkoek*
3. Bolognese
4. Mustard and brandy butter (with steak)
5. Chicken Thai green curry
6. Meatballs in tomato sauce
7. Mediterranean-style stuffed flatbread
8. Homemade mayonnaise, with braaied chicken and potato wedges
9. Chicken mayo braaibroodjies
10. Fish cakes
11. Tandoori chicken
12. Waterblommetjie potjie
13. Baby potatoes with butter and rosemary
14. Pancakes
15. Spicy potato soup with chorizo
16. Brandy Tiramisu
17. Chicken, Camembert, fig and bacon burger
18. Peri-peri chicken livers
19. Seafood potjie
20. Lamb and tomato potjie (tomato bredie)
21. Steak sandwich with mustard, mayo and caramelised onions
22. Tailor-made spiced braai salt
23. Shepherd's pie
24. Satay sauce with chicken sosaties
25. Macaroni and cheese potjie
26. Lamb rogan josh
27. *Coq au vin* (chicken in wine)
28. Cheese fondue
29. Beef goulash
30. Basil pesto pasta, with braaied chicken and mushroom
31. Sweet butternut and creamed spinach
32. Couscous
33. Potato rosti with cheese and onion
34. Lamb neck and green bean potjie (*groenboontjie bredie*)
35. Benchmark malva pudding
36. Stokbrood
37. Vodka pasta
38. Rump sosaties with home-made sweet chilli sauce
39. Shish kebabs
40. Seared tuna with sesame seeds
41. Pot roast chicken
42. Pork chops with plum sauce
43. Braaied masala beef marrow bones
44. *Gluhwein*
45. Ginger beer

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46. Chilli con carne
47. Chicken biryani
48. Beef trinchado potjie
49. Apricots in brandy syrup
50. Ostrich fillet salad
51. Grilled sardines
52. Bunny chow
53. Coleslaw with vinegar
54. Creamy garlic mushrooms (on toast)
55. Creole chicken curry
56. Jamaican jerk chicken or pork
57. Sago pudding
58. *Umngqusho (stampmielies)*
59. Coleslaw with carrot and mayo
60. Coleslaw with vinegar
61. Trout fillets with dill butter marinade
62. The braai Gatsby
63. Steak and Stout pie
64. Spanakopita
65. *Schweinshaxe* (braaiied pork knuckles)
66. Asian-style pork belly in a man oven
67. Coriander and Peri-Peri sauce (on a steak burger)
68. Minestrone soup
69. Leg of venison in port
70. Classic steak *au poivre*
71. Cape-style chicken pot pie
72. Cannelloni
73. Butter chicken curry
74. Braised oxtail
75. Bobotie
76. Beef Madras Curry
77. Beef burger with bacon and a cheese sauce
78. *Mieliepaptert*
79. Curried pork neck chops
80. Stuffed pork fillet with mushrooms and sausage

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