Traditional South African Farmhouse Breakfast

FROM THE LK'S KITCHEN

INGREDIENTS

- 2 Boerewors pieces
- 4 pieces of bacon
- 4 eggs
- Crushed garlic
- 1 Tomato, sliced
- Mushrooms, sliced
- Vegetable oil
- Grated Cheese, to serve
- 4 Bread slices
- Salt and pepper, to taste

DIRECTIONS

1. Heat the stove plate on setting 2 or 3 (medium heat) and place LK's Frying Pan with Wooden Handle on the stove.

2. Grill the boerewors and bacon till medium, and set aside. Place the boerewors and bacon in the LK's Small Round Casserole to keep warm.

***Tip**: To ensure the food put aside stays warm, simply preheat the oven to 180°C and allow to heat up for 10-15 min and switch off. Place the food in the Small Round Casserole and place in the oven.*

3. Over medium heat, add a dash of vegetable oil in the pan. Grease LK's Egg Rings, place in the pan and fry eggs to preference. Add salt and pepper to taste and place in oven dish.

***Note**: Ensure that you grill the boerewors and bacon until medium, as the oven will cook it further as you keep it warm. The same for the eggs.*

4. Add the sliced mushroom to the pan and sauté with salt and pepper.

5. Lightly grill the tomatoes and place in the oven tray.

6. Remove the Casserole from the oven and plate. Serve food with toasted bread and sprinkle cheese. Enjoy with beverage of your choice!

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