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What we Bring to the Braai



Cooking Reimagined

# What we Bring to the Braai

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Whether it's your regular Sunday lunch, or a big festive occasion, every South African knows that when it comes to braaing, we don't need a reason. Any reason will do. Royco is here to bring a few new delicious ideas to the braai.

## SOSATIES FOR THE WIN

Instead of buying pre-marinated meat, do it yourself with sosaties. Kebabs allow you to use your favourite cut of meat, get creative with veggies, and infuse loads of flavour with Royco Marinades. Our [Beef Steak Kebabs](#) will always be a fireside hit, and our Chicken Sosaties are an easy-to-make braai time favourite.

## STAR STARCH

With saucy meats and sides, you're going to need something perfect to mop up the sauce. We've got just the thing for your outdoor spread. Royco's [4X4 Bread](#) is the perfect accompaniment to any braai. It is a whole flour bread made with Royco Tomato Bredie Cook-In-Sauce. Best served warm with butter.

## THE PERFECT SIDE

When we're firing up the braai, often the sides are after-thought. This [Roasted Butternut and Beetroot salad](#) is vibrant and delicious enough to steal the show. Roasted Butternut, flavoured with Royco's Creamy Cheese & Bacon Potato Bake, and topped with beetroot, feta cheese and crunchy almonds. Take it from us – your friends will always ask you to

bring this one along.

Around the fire is the perfect place to relax and connect with friends and family. With our delicious [braai recipes](#) you can spend less time in the kitchen, and more time with the people who matter most.

## Recipes mentioned in this article

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### [Beef Steak Kebabs](#)

Cooking time

10-15 mins

Preparation time

30 mins

[View Recipe](#)



### [4X4 Bread](#)

Cooking time

40 mins

Preparation time

10 mins

[View Recipe](#)



### [Roasted Butternut & Beetroot Salad](#)

Cooking time

45 mins

Preparation time

15 mins

[View Recipe](#)

## You Might Also Like

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## **Vegetarian Twist to Family Favourites**

From bolognaise to chicken a la king, we explore how six of our favourite dinnertime classics can easily be adapted to become vegetarian meals.

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