

3 Desserts for the Braai



Your steak was a hit with the guests but now it's time to end the night with something sweet. A true braai master knows that his braai can produce desserts just as good as any kitchen. Here are four basic braai desserts every man should know how to make.

Grilled Peaches And Cream



Halve four peaches, removing the pit and sprinkle the cut sides with a mixture of brown sugar and cinnamon. Lube your grill with a little oil and braai the peaches cut side down for three minutes. Flip the peaches and move to a cooler spot of the grill. Cover the grill and cook the peaches for an additional ten minutes. Once the fruit is soft serve with vanilla ice cream.

Banana Boats with Chocolate



Do you like bananas, chocolate, and marshmallows? Then you will love these! All you do is take three whole bananas, cut a slit in the concave side and open up a pocket. Fill the pocket with chocolate chips and top with marshmallows. Toss on the braai, marshmallow side up and let cook for six minutes or until the marshmallows start to brown. Serve warm.

Dessert Sosaties



Usually your dream sosatie is a combination of meat and vegetables spiced perfectly and roasted on the braai. After today you will know sosaties as the delicious sweet treats you get to have at the end of a great cookout. To make them cut a pound cake into 2-inch cubes. Cut

larger fruits such as bananas, apples and peaches into bite sized piece or use whole strawberries or other smaller fruits. Stack onto a skewer alternating cake and fruit then throw on the braai for four to six minutes turning regularly until the fruit has softened and the cake has solid grill marks. To keep it all moist mix up a little simple syrup (1 cup water, 1 cup sugar) with a kick of orange liqueur and baste the whole skewer as it cooks. Serve warm with or without ice cream.