

NOT WITHOUT MY *All Gold!*

The summer holidays just wouldn't be the same without braais aplenty and your favourite **All Gold** sauces...

December is all about kicking back with family and friends – gathering around the braai, outdoors in the sunshine, and generally soaking up the festive end-of-year vibes. Of course, no braai is complete without everyone's favourite, All Gold Tomato Sauce – whether you're slathering it over a boerie roll or *slap* chips! Not to mention All Gold canned tomatoes, which also make a delicious relish for braai'd meats. And now you can even use your favorite All Gold products to create delicious dipping sauce or gravy! (See recipes below and to the right.) So don't forget to stock up on your favourite All Gold products for a deliciously festive December holiday.

SPICY CITRUSY DIPPING SAUCE

A deliciously summery dip that works well with seafood and chicken strips.

Place 1 cup (250ml) All Gold Tomato Sauce, ½ cup (125ml) orange juice, 2 Tbsp (30ml) Worcestershire sauce, 1 Tbsp (15ml) orange zest, ½ tsp (3ml) chilli powder and a pinch cayenne pepper together in a small saucepan. **Bring** to the boil, reduce heat and simmer for 5 minutes, until thickened. **Serve** warm dipping sauce with grilled skewered prawns and fresh summer salad on the side.

MAKES 1½ CUPS

RICH TOMATO GRAVY

Fry 4 peeled and sliced garlic cloves in 2 Tbsp (30ml) sunflower oil in a heavy-based saucepan until softened. **Add** 1 cup (250ml) freshly chopped basil leaves and 3 cans (410g each) All Gold Chopped Peeled Tomatoes. **Crush** the tomatoes until smooth using the back of a spoon. **Stir** in

1 Tbsp (15ml) each Worcestershire sauce and sugar. Season with salt and milled pepper. **Bring** to the boil, then cook for a minute. **Remove** from heat and then blend until smooth. **Serve** with skewered steak cubes and a mixed salad. **MAKES 2 CUPS**

