

## Entries open for SA's best boerewors recipe

The nationwide search for the country's very best boerewors is on and boerie enthusiasts who believe that their recipe has what it takes are invited to enter the annual Championship Boerewors competition by Friday, 21 June.

Shoprite and Checkers are proud of the country's boerewors tradition and celebrate it by annually looking for SA's No.1 boerewors maker - someone with an exceptional recipe for traditional boerewors up their sleeves and the skills to make it from scratch.

"Take the time to fine-tune your recipe," suggests Yvonne Blaauw, the 2018 champion. "It took me 15 years to perfect my recipe with help from my friends and family who shared invaluable feedback, and I never gave up. Knowing my boerewors is the best in the country is indescribable."

The culinary experts at the South African Chefs Association (SACA), a recognised South African food authority, will once again take charge of the judging process to search for quality boerewors with special flavour and character. All entries will go through a validation process to ensure that recipes adhere to the guidelines for making truly traditional boerewors [as per the law](#). Once validated, paper judging will commence to select the 30 best submissions.

The judges will then have the even harder task of identifying the top 10 finalists during a rigorous judging and tasting process. These finalists will be required to showcase their boerewors-making skills at the finale on Wednesday, 28 August where the winner of the 2019 Championship Boerewors competition will be announced.

Along with bragging rights, the honour of having your winning boerewors sold in Shoprite and Checkers stores nationwide and the sought-after title of the 2019 Championship Boerewors winner, incredible prizes are up for grabs from sponsors Coca-Cola, Wellington's, Sasko and Toyota, with the grand prize being a Toyota Fortuner 2.4 GD-6 4x4 6AT worth over R500 000.

Entry details and more information about the competition can be found at [www.championshipboerewors.co.za](http://www.championshipboerewors.co.za)

### ***Additional information:***

Boerewors is so loved across South Africa that there is a [law](#) stipulating what constitutes traditional boerewors.

Traditional boerewors must contain at least 90% meat - always beef with either lamb or pork or a mixture of both. The fat content of the meat mixture may not exceed 30%. Recipes may not contain bacon, chutney, cheese, peri-peri, curry, tomato sauce, peppadews, green pepper, Parmesan, Aromat seasoning, chilli, garlic, ginger, cinnamon, paprika, whole peppercorns, green and pink peppercorns, lemon, soya, mustard, kidney fat, alcohol or venison. Ingredients that make boerewors distinct include coriander, cloves, nutmeg, black pepper, vinegar, water and Worcestershire sauce.

Any products sold as 'boerewors' must comply with these regulations.

**ENDS**