

# BREAKFAST POTJIE



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Het hom toe gemaak HEERLIK sal dit weer maak, sal lekker wees saam pap of pasta ook.

- 1 big onion
- 1 packet (250) of bacon
- 1 packet of sausages (any kind)
- 1 tin of tomato and onion sauce
- 250 ml water
- 2 tablespoons chutney
- 6 eggs
- Salt and pepper to taste

Fry the onion in a black pot over an open fire until brown.

Add the bacon and sausages and fry until they're cooked.

Now add the tomato and onion sauce and the chutney and stir.

Add salt, pepper and water.

Let it simmer for about half an hour.

Make holes in the potjie with a spoon and add the whole eggs without stirring.

Let it simmer until the eggs are cooked.

Scoop out each egg individually with some of the breakfast.

Photo and recipe posted by Peggy Devine