

New2 Buzz

BIG Story

Six Gun Grill Power Boat

Flying Our Flag High

Winning the Royal St. Andrews
Amanzi Challenge!



PLAY THE BOUNCE COOK-OFF, MADE JUST FOR YOU BY BRIGHTROCK AND SPICED UP BY SIX GUN GRILL

“Welcome to the Play the Bounce Cook-off, made just for you by BrightRock and spiced-up by Six Gun Grill, both proud associate sponsors of the Vodacom Bulls and DHL Stormers.

Hosted by me, Pete Goffe-Wood, the Play the Bounce Cook-off will see your favourite rugby players trade in their rugby jerseys for an apron.

You’ve seen them battle it out and play the bounce on the field, now it’s time for them to apply the skills they’ve learned on the pitch to the challenge at hand – to prepare the best meal of their lives in the kitchen.”

- Chef Pete Goffe-Wood



VODACOM BULLS COOK-OFF DAY



DHL STORMERS COOK-OFF DAY



HERE ARE THE RECIPES TO TRY THIS FESTIVE SEASON STARTER:



GRAMA'S
sauces

Sweet & Sticky Wings

2 kg Chicken wings
500 ml GRAMA'S SWEET & STICKY MARINADE

METHOD

1. Cut the tip off the wing. Cut in half.
2. Put the chicken into a bowl and cover with GRAMA'S SWEET & STICKY MARINADE. Coat all over.
3. Arrange the wings in a baking dish and bake at 180°C for 20 minutes.
4. Take the wings out of the dish and arrange on a platter.



BRIGHTROCK



HERE ARE THE RECIPES TO TRY THIS FESTIVE SEASON MAIN:



Kudu Fillet with Pepper Sauce

2 kg	Kudu fillet, cut into medallions
60 g	SIX GUN GRILL SEASONING
100 ml	Oil for frying
250 g	Onions, chopped
500 ml	MEISTERCLUB PEPPER SAUCE
500 ml	Cream

METHOD

1. Lightly brush the meat with oil and sprinkle the medallions with some SIX GUN GRILL SEASONING.
2. Heat some oil in a pan and quickly fry the meat on all sides.
3. Remove the meat from the pan.
4. Add the onions and fry on medium heat until they are soft, but not brown.
5. Add the MEISTERCLUB PEPPER SAUCE and cream and stir to combine.
6. Bring to the boil and cook until it starts to thicken.
7. Add the meat back into the sauce and turn them to coat all over.
Cook for 5 minutes and serve.



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HERE ARE THE RECIPES TO TRY THIS FESTIVE SEASON DESSERT:



Fruit Trifle

500 g	SO GOOD STRAWBERRY JELLY POWDER
2.5 Ltr	Boiling water
500 g	SO GOOD GREENGAGE JELLY POWDER
2.5 Ltr	Boiling water
500 g	SO GOOD CUSTARD POWDER - CODE: 3693717
1 Ltr	Milk
1 Ltr	Water
600 g	Sponge cake
4 Tins	Fruit cocktail
500 ml	SO GOOD WHIP
250 ml	Water

METHOD

1. Whisk the SO GOOD STRAWBERRY JELLY POWDER and boiling water until dissolved. Refrigerate til set.
2. Whisk the SO GOOD GREENGAGE JELLY POWDER and boiling water until dissolved. Refrigerate til set.
3. Whisk the SO GOOD CUSTARD POWDER, milk and water together for 2 minutes until smooth.
4. Cut the sponge cake into small pieces and use to cover the base of a serving dish.
5. Drain the fruit cocktail and keep the juice. Set cherries aside for decoration.
6. Spoon fruit and juice over the cake.
7. Top with strawberry and greengage jelly.
8. Cover with a layer of custard.
9. Put the SO GOOD WHIP and water in a bowl and whisk with an electric mixer for 2 Minutes on a slow speed and then for 2 minutes on a high speed until stiff. Pipe on top of the custard and garnish.
10. Refrigerate for 2 hours to allow jelly to set.



BRIGHTROCK



NEAL MACKRIEL 50 *and Fabulous!*

Happy 50th Birthday! Congratulations on reaching the half-century mark! You are a true legend and an inspiration to many.

You have achieved so much in your life and you still have so much more to offer. Wishing you all the best for the next 50 years.



For all new story submissions, get in contact with Eric at eric.ngidi@crownfood.co.za
Please follow us on the below platforms if you are not already doing so to see all the activities that happen in the business.

Facebook: @sixgungrill & @crownnational | Instagram: @sixgungrill
With thanks from the editor who goes the extra (s)mile – Eric Ngidi