

Biltong

INGREDIENTS for a kg game meat

1. 15g Earth or Himalayan Rock Salt
2. 10g Whole Coriander
3. 0.75g fine Cayenne pepper or 1g Whole Black pepper
4. 1 x kg Venison or beef meat, cut in strips
5. 2 Tbsp (30 ml) Apple cider vinegar.

METHOD

1. BILTONG SEASONING:

Add all the herbs together in a herb grinder and grind to a medium fine consistency

2. Add the salt and shake to mix.
3. Cut all the biltong meat in typical biltong strips, along with the grain of the meat.
4. Sprinkle a layer of salt-mixture in an enamel casserole.
5. Pack a layer of biltong meat on top.
6. Lightly sprinkle the vinegar over every layer of meat.
7. Sprinkle a double portion layer of salt-mixture on top of the last layer and continue until all the meat has been salted with the biltong seasoning.
8. Allow the biltong to absorb this lovely seasoning overnight.
9. Hang the biltong with pre prepared biltong wire hooks or paperclips that have been bent open in the shape of an 'S'-hook.
10. Hang the wet biltong in a well ventilated dry and cold area.
11. Drying period. It all depends on the thickness of the strips, but normally the first biltong is ready within a week.
12. Unhook the biltong and pack it in your freezer in a tightly closed bag.
13. If you want to keep it fresh for longer than 3 months, it needs to be vacuum packed.
14. Make sure that no dog is in the vicinity of the biltong as they could spoil your party!

Enjoy it &



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