



BILLIES AND TONG BILTONG RECIPE

This recipe is a our classic biltong recipe

INGREDIENTS

2 kg good quality meat.

(We recommend the better cuts like silverside although any cut will do)

Billies and Tong biltong spice or preferred spices.

Splash of malt vinegar.

METHOD

Slice the meat into suitable strips, 1 cm - 1.5cm (10mm - 15mm)(1/2 inch) thick following the grain of the meat.

Place the meat in a tray.

Sprinkle a little vinegar all over the meat.

Sprinkle 50 grams of Billies & Tong or preferred spices evenly on all sides of the meat.

Leave meat to rest for 3 to 4 hours in a suitable cool place or in the fridge.

Attach hooks to the meat and hang in the biltong box placing evenly for best air flow and even drying.

Allow to dry for 3 to 4 days depending on how dry you like it.

Slice into thin strips with a sharp knife or biltong slicer, also supplied by Billies & Tong. (Remember knives are sharp so please use them with care)

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recipes*