



Delectable Recipes To Try With Biltong Meat

1 Peppered Beef Jerky

- Combine biltong stock, onion powder, garlic, soy sauce, black pepper, brown sugar, and pepper flakes in a ziplock bag.
- Refrigerate for 8 hours; remove the strips, and pat dry.
- Transfer the strips to a preheated oven.
- Cook for about 3 hours until the jerky is firm.
- Place it in a ziplock bag, add curing salt, and store it in the refrigerator.



2 Biltong Stew

- Fry onions and garlic, and biltong for a few minutes.
- Add tomato puree, mix for a minute.
- Add chopped tomatoes and cook until they are soft.
- Adjust to the desired consistency by adding water.
- Add pepper and serve hot with rice.



3 Ciabatta Bread With Biltong

- Grill or toast the bread on both sides with a few drops of olive oil.
- Top it up with a few slices hard cheese (parmesan or cheddar).
- Place back under the grill until the cheese is melted.
- Add sliced (a few pieces) of biltong and caramelized onions to serve.

