

Delectable Recipes - To Try With **Biltong Meat**

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

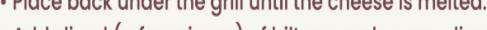
- · Fry onions and garlic, and biltong for a few minutes.
- · Add tomato puree, mix for a minute.



- Add chopped tomatoes and cook until they are soft.
- Adjust to the desired consistency by adding water.
- Add pepper and serve hot with rice.

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.

