

How to Make **Biltong**

by



<https://biltongboss.us>

Biltong

This recipe has been followed in Southern Africa for generations...

2 lb beef

18g Coarse Salt or Sea Salt

2g Black Pepper

4g Coriander (broken seeds; roasted)

Worcester Sauce

Vinegar (5%)

- 1. Sanitize all surfaces, knives, and utensils. Wash hands thoroughly.*
- 2. Cut the meat into strips between 1/2" and 1/3" thick.*
- 3. Sprinkle mix of vinegar and Worcester sauce in a large flat dish covering most it.*
- 4. Sprinkle the mix of spices on the bottom of the dish.*
- 5. Set down a layer of meat strips.*
- 6. Repeat steps 3 - 5 until all the meat has been seasoned.*
- 7. Refrigerate for 4-12 hours, turning it over halfway through.*
- 8. Clean the skewers with soap and water.*
- 9. Place paper and/or paper towels at the bottom of the Biltong Boss dehydrating chamber.*
- 10. Skewer the meat. Up to 6 strips can be loaded together on one stainless steel skewer.*
- 11. Hang the loaded skewers in the Biltong Boss dehydrating chamber without allowing meat to touch the chamber.*
- 12. Ensure that meat strips do not touch one another or fold over touching itself.*
- 13. Close the lid and turn on the Biltong Boss drying chamber.*
- 14. Let the chamber run for 2-4 days or until the meat has reached desired dryness.*

Visit <https://biltongboss.us>