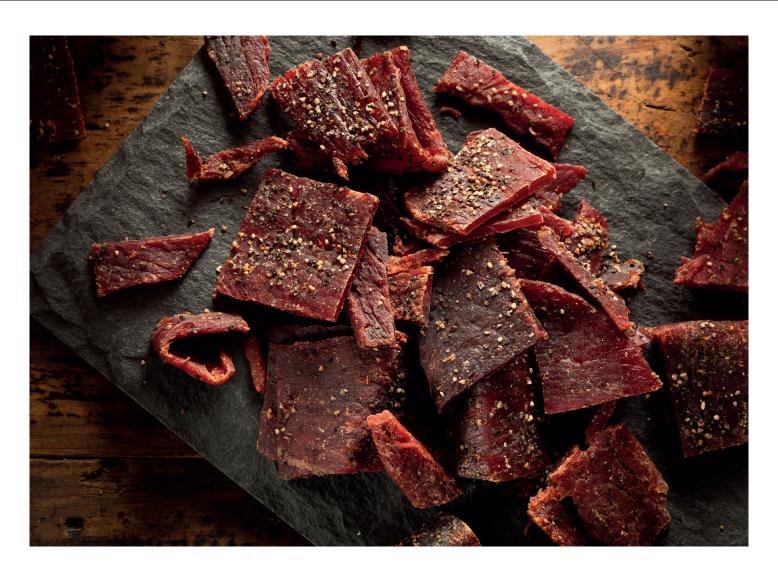


Weschenfelder Biltong Mix

Instructions



- Cut the meat that you want to prepare into strips. Always cut with the grain of the meat.
- Add a little water and vinegar to the mix. Add to taste but not too much as it may detract from the flavour of the mix.
- Dry out the meat in your preferred method. For example, in a dehydrator or drying box.

- Place the trimmed meat into a large bowl.
- Coat and toss the meat with the biltong mix by hand. The amount used should be altered to taste and the qualitity of meat used.
- Check the mix regularly. It will soon dry out and look like Biltong, at which point it is ready to eat. Enjoy.









