



**Agribusiness in Schools**  
DELIVERING AGRIBUSINESS TO NZ SECONDARY SCHOOLS

## **BILTONG RECIPE**

**(Same day making and hanging)**

### **Ingredients**

4kg Topside beef (precut into approx. 30 x 3 x 1.5cm strips)  
500ml Malt Vinegar  
80ml Worcestershire sauce  
Tabasco (a few drops x-10)  
500g Biltong seasoning (a mix of coriander seeds, salt and pepper)

### **Method**

1. Check the size of the strips of meat fit into the biltong maker and, if not, cut to size.
2. Mix the malt vinegar, Worcestershire sauce and tabasco in a plastic container. (quantities are really approx.)
3. Thoroughly massage each piece of meat in the liquid mix, then leave each piece to drain on oven racks for around 5 mins.
4. Sprinkle each piece, on both sides, with seasoning. If you are too heavy handed it will be very very salty; too little and it won't have much flavour.
5. Pack each piece back into a Sistema plastic box, seal and place in the fridge for 2- 24hrs.. Turn over if leaving it for a long time.
6. Return at lunchtime or after school (only a few students are required). Remove from the fridge and hang in the Biltong drier (dehydrator) until dry, or to taste. This might take up to 5 days depending on the thickness of meat. Pieces should not be touching each other when placed in the dehydrator.
7. Cut into pieces, store in paper bags. Enjoy!

### **Things to note:**

Silverside or topside meat is the cheapest to use.

Note cost price per kg of meat.

Weigh the wet meat and record (to work out weight loss through dehydration).

Reweigh (after dehydration) at the end for value adding exercise.



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