

# Traditional South African Biltong Spice Mixture

Biltong soutmengsel

<b>Preparation Time</b>	<b>30 minutes</b>
<b>Quantity</b>	<b>Enough for 10 kg of meat</b>

What started out as a way to preserve meat back in the days before fridges and freezers soon turned into a cult snack food, loved and craved by South Africans and people all across the globe alike.

## *Traditional South African Biltong Spice Mixture*

**65g Whole Coriander Seeds**

**70g Soft Brown Sugar**

**10ml Black pepper Corns**

**10ml Sodium bicarbonate**

**5ml Saltpetre**

**300g Coarse Sea Salt**

**2.5ml Fine Nutmeg**

**2.5ml Fine Mace**

**2.5ml Fine Clove**

**2.5ml Fine Pimento (Allspice)**

1. Roast the whole coriander seeds and the black pepper corns in a dry heavy based pan, over medium heat, for a couple of minutes to release the aromatic oils.
2. In a coffee grinder or pestle and mortar, coarsely grind the coriander seeds.
3. Mix all the ingredients well.
4. Place in a air tight container.
5. Store in a cool dark cupboard.
6. The mixture will keep for a couple of months.
7. Use +/- 60g of the spice mixture per kg of meat.