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Biltong- Do Not Miss to Enjoy This Mouth Watering Delicacy by [Julia Roger](#)

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If you have not tasted Biltong yet that means you have not tasted one of the most delicious food items in the world. It has its origin in South Africa. Cured biltong is still a popular food item in this country. Different kinds of meats can be used to make it. Different types of game meat or ostrich meat remain the most common meats to make this eatable. However, the most popular meat has always been that of beef. It is cut into equal stripes and to make it tastier different spices or condiments are used in it as ingredients.

The most popular flavor of recent times is chili bites. It hardly disappoints anybody. You can even prepare your own biltong with certain ingredients. If you are doing it for the first time then choosing beef meat would be the ideal option. The first step is to marinate the beef with vinegar for some hours. Spice it up with garlic, salt, brown sugar and black pepper if you like it that way. Use chili or chili flakes to make it taste like chili bites. After mixing all the ingredients, keep it for drying. To make it quicker, dry it in oven.

Beef Jerky is a similar food item originated in North America. The preparation process of this item is however different from biltong. If you do not want to spend time in preparing it on your own then for packed jerky available off the shelf in stores. You can choose the plain version as well over the spicier and special ones or vice versa. You need to visit the nearest food store to buy it or can order online as well. However, ensure that you are buying it from a reliable store and of an authentic brand since many companies prepare this food item due to its huge popularity and demand.

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For more information on a [Beef Jerky](#), check out the info available online; these will help you learn to find the a [Biltong](#)!

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