

Bacon Biltong



1 kilogram Back bacon
4 tablespoons salt
1 tablespoon ground black pepper
1 tablespoon chilli spice
125 millilitres white vinegar

How to make it

1. Place a layer of bacon in a glass dish.
2. Sprinkle with dry spice mix.
3. place next layer of bacon.
4. Spice and repeat till all bacon spiced.
5. sprinkle over vinegar.
6. cover with plastic wrap and rest for 4 hours.
7. Hang to dry, approx 2 days.