

# Boerewors

## INGREDIENTS

2 Kg Beef  
1 Kg Pork  
500g Bacon  
1 Tsp Black pepper  
 $\frac{1}{2}$  Tsp Cloves  
 $\frac{1}{2}$  Tsp Nutmeg  
5 Tsp Salt  
1 Tsp Cumin  
6 Tsp Coriander  
50 ml Apple cider vinegar  
Casing (pork or lamb)

## Additional:

Grated Cheese, Jalapenos  
Fresh herbs



## METHOD

Cut meat into approximately 2.5cm cubes. Let the cubed meat stand for a while to allow excess blood to drain. Cut bacon into small pieces.

Mix all the meat and spices. Add the vinegar and mix well. Put the prepared mixture in the refrigerator for at least 2 hours.

Wash the casing with salt water and ensure it is properly rinse.

Stuff the mixture into the casing using a food processor and appropriate size nozzle, but be careful not to overstuff the casing.



FROM THE  OF:

