



NO ADDED  
MSG &  
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FREE



# KUDU BREDIE - AMORE BEKKER

## INGREDIENTS:

2	kg	Kudu	200	g	Vark Spek, Sny in blokkies
125	ml	Asyn	125	ml	Water
8		Naeltjies	2		Bay Leaves
8		Pepper Corns	125	ml	Rooi Wyn

## METHOD:

1. Plaas bogenoemde in swaarboompot.
2. Bring tot kookpunt en prut vir 2 uur.
3. Haal vleis uit kastrol en pluig met mes en vurk.
4. Maak vark spek vyn.
5. Plaas alles terug in kastrol.
6. Voeg rooiwyn by.
7. Voeg Crown National speserye by.
8. Bedien met kapokaartapples.

## Crown National speserye:

1	tsp	BBQ Six Gun Grill
125	ml	Meisterclub Red Wine & Rosemary
50	g	So Good Gravy Mix
500	ml	Water





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# KUDU CARPACCIO

## INGREDIENTS:

2.5 kg	Kudu Tenderloin (Half)	500 ml	Buttermilk
200 g	Safari Biltong Seasoning	250 ml	Whole Black Peppercorns
As needed	Olive Oil	100 ml	Balsamic reduction
100 g	Parmesan Cheese	1 punnet	Rocket / Micro Herbs
	Capers to garnish		
1 kg	So Good Potbrood Mix	330 ml	Luke Warm Water

## METHOD:

1. Marinade the Kudu tenderloin in the buttermilk for 24 hours.
2. Remove the tenderloin from the buttermilk, rubbing off excess buttermilk.
3. Crush the whole black peppercorns and mix with the Safari Biltong Seasoning.
4. Rub the tenderloin with olive oil and crust with the pepper and spice mixture.
5. Sear the tenderloin on all sides. 1 - 2 minutes on each side. The meat needs to be pink inside.
6. Set meat aside to rest for 15 minutes.
7. Slice meat very thinly and arrange on platter.
8. Garnish with black gold, parmesan shavings, rocket, micro herbs and capers.
9. For the potbrood, mix together the So Good Potbrood Mix and luke warm water.
10. Place in a bread baking dish and bake at 180°C for 30 minutes.





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# KUDU MEXICAN CHILLI

## INGREDIENTS:

2	kg	Kudu Mince	1		Red Onion, Diced
1		Red Bell Pepper, Julienned	4		Zucchini, Sliced
6		Yellow Pattypan, Diced	1	punnet	Coriander
250	g	So Good Italian Tomato Base	800	ml	Water
375	ml	MeisterClub Mexican Chilli	2	cans	Kidney Beans

## Guacamole:

1		Limes	½	tsp	Salt
½	tsp	Black Pepper	1		Avocado
¼	cup	Sour Cream			

## METHOD:

1. Cover the base of a pot with oil. Add the onion and sauté.
2. Add Kudu mince and brown.
3. Mix together the [So Good Italian Tomato Base](#) and water. Add to the mince and stir through.
4. Add the [Meisterclub Mexican Chilli Sauce](#) and kidney beans.
5. Bring to boil and simmer for 30 minutes.
6. Serve with Guacamole.



MINCE



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# KUDU STEAKS

## INGREDIENTS:

500 ml	Buttermilk		
6	Kudu Steaks	½ cup	Brown Vinegar
½ cup	<a href="#">Grama's Worcester Sauce</a>	½ cup	<a href="#">Jimmy's Steakhouse Marinade</a>

## METHOD:

1. To tenderise the steaks, marinate in Buttermilk for 12 hours.
2. Mix together the brown vinegar, [Grama's Worcester Sauce](#) and [Jimmy's Steakhouse Marinade](#). Take steaks out of Buttermilk and add to this mixture.
3. Marinade the Kudu Steaks overnight.
4. Grill the steaks to your liking.





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# PEPPERCORN CRUSTED KUDU TENDERLOIN

## INGREDIENTS:

1	Kudu Tenderloin	500 ml	Buttermilk
250 g	Safari Biltong Seasoning	250 g	Whole Black Peppercorns
As needed	Olive Oil	250 g	So Good Mash Mix
1 L	Boiling Water	100 g	Butter
100 ml	Cream		

## METHOD:

1. Marinate the Kudu tenderloin in the buttermilk for 24 hours.
2. Remove the tenderloin from the buttermilk, rubbing off excess buttermilk.
3. Crush the whole black peppercorns and mix the [Safari Biltong Seasoning](#).
4. Rub the tenderloin with olive oil and crust with pepper and spice mixture.
5. Sear the tenderloin on all sides. 2 - 3 minutes on each side. The meat needs to be pink inside.
6. For the mash, mix together the [So Good Mash Mix](#), water, butter and cream.





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# PULLED KUDU SLIDERS

## INGREDIENTS:

48	Cocktail Seeded Rolls	2 kg	Kudu
As needed	Water	Half	Green Cabbage, Shredded
Half	Red Cabbage, Shredded	1	Green Pepper, Finely Julienned
1	Carrot, Finely Julienned	1	Onion, Finely Sliced
1 punnet	Fresh Coriander	1 tsp	Salt
¼ tsp	Ground Black Pepper	¼ tsp	Cayenne Pepper
750 ml	Jimmy's Salad Cream	500 ml	Busy Housewife Marinade

## METHOD:

1. Boil the Kudu in the water until soft and tender.
2. Remove from water and cool, then pull meat with a fork.
3. Combine the pulled meat with the [Busy Housewife Marinade](#). Set aside.
4. Combine the green cabbage, red cabbage, green pepper, carrot, onion and coriander to make a slaw.
5. Season the slaw with salt, ground black pepper and cayenne pepper.
6. Mix the slaw with [Jimmy's Salad Cream](#). Set aside.
7. Slice the cocktail seeded rolls.
8. Assemble the sliders in the following order:
  - Cocktail roll bottom
  - Kudu pulled meat
  - Slaw
  - Cocktail roll lid.





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# VENISON PEPPER PIE

## INGREDIENTS:

2 kg	Kudu	As needed	Water
100 g	So Good Onion Gravy	800 ml	Water
375 ml	MeisterClub Pepper Marinade	1 kg	Puff pastry
As needed	Milk		

## METHOD:

1. Place Kudu meat in a pot and cover with water. Bring to a simmer and cook the meat till tender.
2. Mix together the So Good Onion Gravy with the water and bring to heat in a saucepan.
3. Add the MeisterClub Pepper Marinade to the gravy mix and stir sauce till thickens.
4. Once meat is tender, drain the liquid and mix the meat into the gravy.
5. Line a greased pie dish with puff pastry, trim edges neatly. Fill with cooled Kudu meat mixture.
6. Cover pie with puff pastry lid and crimp edges. Score the pastry lid with a knife and brush with milk over the lid.
7. Bake for 45 minutes at 180°C till pastry is puffed up and golden crisp.



PIES