



RECOMMENDATIONS ON HOW TO COOK OUR WILD BOAR AND VENISON:

Remember to always defrost meat slowly before cooking.

The exception is our burger patties – cook these from frozen so that they stay together.

Chops

Should be enjoyed juicy not dry.

On the braai like you would lamb chops with a little salt and pepper.

Under the grill in the oven for 4-6 minutes on both sides with a little salt and pepper.

Sausage

Should be enjoyed juicy not dry

On the braai not too long, just cooked through and still juicy.

Under the grill in the oven for 4-6 minutes on both sides so that it is cooked through and still juicy.

Mince

Like you would beef mince, add a pinch of curry powder, this lifts the flavours. Not too much, just a pinch.

Wild boar 'bacon-like' strips

The best way to prepare them is to grill them in the oven. Add salt to taste. Frying them in the pan does not work too well as we don't add brine to them.

To remove them from the packet, we recommend that you cut the packet in a u shape around the bacon strips and then remove them. This will ensure that they stay whole.

Burger Patties:

Cook these from frozen. As we do not add binding agents, they may fall apart when defrosted.

On the braai not too long, just cooked through and still juicy.

Under the grill in the oven for 4-5 minutes on both sides so that they are cooked through and still juicy. They are separated by a plastic film which needs to be removed before cooking.

Sweet potato complements wild boar beautifully.

To be added to our meat orders mailing list email us on info@turnercorp.co.za
www.turnercorp.co.za