

# knife & fork

The Insider's Guide to Atlanta Restaurants

## WHAT IS IT AND WHERE CAN I GET IT? Biltong

A beloved South African treat made of cured, air-dried meat (typically beef, but sometimes ostrich or game), *biltong* belongs in the same family as jerky, pemmican, and other visually unappealing but delicious long-lasting food. Unlike jerky, *biltong* is dried in thick slabs that get sliced thinly against the grain and is frequently served with a mixture of salt, coriander seeds, and black pepper. Connoisseurs want their *biltong* fat-on or fat-off and sometimes like it seasoned sharply with hot chili pepper. **Cape Food & Beverage** (2080 Peachtree Industrial Court. 770-395-1255) moved from Sandy Springs to an odd location off Peachtree Industrial several years ago and, as the best South African store in the Atlanta area, offers all sorts of delicious *biltongs* as well as *droewors* (dried sausage)

and chilli sticks for your snacking pleasure or entertaining needs. A huge selection of frozen savory hand pies, curry powders, hot sauces, cereals, and Brit-style candies is available as well. If you don't know much about *biltong* and want a place where you can try it in the proper context, head to **Biltong Bar** (404-900-7900), an attractive new space in the central food hall of Ponce City Market that is part of the **Cape Dutch, 10 Degrees South,** and **Yebo** empire belonging to wine magnate Justin Anthony. The place is open all day, and you can stop by to purchase housemade *biltong* to go, priced by the ounce and looking a little bit like dog treats in a series of metal bins. You can cop some free samples of perfect fat-on, fat-off, chilli sticks, and *droewors* if you can get past the mob of people headed to the bar or the small sitting area. There is a popcorn machine behind the counter, and one of the fun things to order is the popcorn tossed with fresh herbs, butter, parmesan, and just enough sliced *biltong* to satisfy your curiosity. Next time around, have an assortment of *biltongs* (our favorite is the delicious if odd-looking dried *boerswors*, a long sausage with a fair amount of sweet fat) paired with cocktails or glasses of well-chosen South African wines such as a Pieter Cruytoff Pinotage. The sausage rolls and savory handpies aren't nearly as rewarding as the *biltong*, and we, who are usually mad for that sort of thing, were sorely disappointed in **Biltong Bar's** dry, tasteless versions of savory baking from blah vegetable curry pies to flat, dried-up sausage rolls ■