



Family recipe proves a winner

Words by Nadia Chapman - Morten Daily

A traditional recipe passed down through Lory Sandilands' family for generations continues to impress the judges of the Mr Chilli Awards.

Founded in 2014 by Narangba locals Lory and her husband, Malcolm Sandilands, Mallory's Tocino has continued to evolve.

The Sandilands have spent years perfecting their recipes, adapting them from Lory's Filipino family's traditional Tocino recipe to suit the Australian palate.

Tocino - a sweet, cured meat - is usually served as a Filipino breakfast.

Mallory's Tocino offers a range of beef, chicken, pork and kangaroo jerky, alongside spice marinade rubs.

"What we love most about producing our jerky product is that our customers can distinguish the premium quality and taste of freshly made small batches, compared to a mass-produced product, and they notice the dedication and care we have towards producing our product," Lory says.

"The time it takes to make jerky depends on factors like the thickness of the meat slices and our unique lengthy process.

"From the time we start with raw meat, it takes over three days for the product to be packaged, which includes trimming the meat, slicing it into strips and marinating it.

"Our unique process is drying and grilling, and then after cooling, we cut it into mouth-sized pieces and package it."

Mallory's Jerky



Now with 10 awards under their belts, Lory says she and Malcolm are proud Moreton Bay producers who are grateful for how far they have come.

“Being a small business with multiple winning products two years in a row is a heartwarming feeling, and we feel so grateful for the outcome. The hard work of being passionate makers has paid off,” Lory says.

The complex and authentic flavours of Mallory’s Tocino jerky is exactly what launched them into the spotlight to win four jerky flavour awards two years in a row at the Mr Chilli Awards and the Sydney Royal Fine Food Show.

In 2022, Mallory’s Tocino won first place in the Mr Chilli Awards for their Super Hot Safari Beef Jerky. They also took home bronze and silver awards for Butter Chicken, Super Hot Safari Beef and Garlic Ginger Beef Jerky at the Sydney Royal Fine Food Show.

This year in the Mr Chilli Awards, Mallory’s Tocino won second place awards for Super Hot Kangaroo and Super Hot Safari Beef Jerky, and a third-place award for the Sweet Chilli Beef Jerky.

Mallory’s Tocino is now stocked at IGA, FoodWorks and a wide range of specialty grocers across Brisbane, Caboolture and the Sunshine Coast.

But Lory says their roots will always remain in showcasing their products at markets, events and festivals in Moreton Bay and beyond.

“We have showcased our product since we started almost 10 years ago in Moreton Bay community events and any other event festivals around Queensland,” Lory says.

“We love selling our product directly to consumers, and the best part is the direct communication with previous and future customers. We love telling our story, giving samples and sharing our care towards our unique product.

“Through this, we gained 80 percent of our repeat loyal supporters who purchased our products online and wherever they saw us in every event.”

(Note that Mallorys Tocino has recently been rebranded to Mallorys Jerky)

