



WILD RIDE RECIPES

Buckin' Barbeque

This is a milder more traditional barbeque sauce

- 1 - 4 oz. bag of Wild Ride Buckin' Barbecue, chopped very fine
- 1 medium onion, chopped fine
- 1 or 2 cloves of garlic, mashed or chopped fine
- 2 tablespoons olive oil
- 3 cups beef broth
- 2-tablespoon tomato paste
- 2-teaspoon Dijon style mustard
- 1 or 2 tablespoons fresh Italian leaf parsley chopped fine
- 1 1/2 tablespoons fresh thyme (or 1 teaspoon dried)
- 2 tablespoons brown sugar
- Pinch of ground clove (optional)
- 1-tablespoon apple cider vinegar

In a large saucepan, heat the oil until hot but not smoking. Add the onions and cook over moderate heat until lightly browned, about 12 minutes. Add garlic and stir until fragrant, about one minute. Add the tomato paste and stir to blend thoroughly. Add the bag of finely chopped Wild Ride Jerky and stir into the onions and garlic. Reduce heat and simmer for a few minutes, stirring often. When jerky and onions have thoroughly mixed and warmed through, add 1 or 2 cups of the beef broth and the wine (add all the broth if skillet is big enough). Add the mustard, thyme, ground clove (optional) and brown sugar and bring to a boil. When the mixture comes to a boil, reduce the liquid in the pan by 1/2, stirring occasionally to prevent sticking. Add the additional broth as the sauce reduces. When the sauce has reduced by about a 1/2 add the chopped parsley and vinegar and cook a few more minutes. Transfer the sauce mixture to a food processor and blend until smooth. Taste before adding any additional salt or pepper as Wild Ride Jerky is already very flavorful. Correct the seasoning and serve with your favorite cut of steak or roast.



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HOPPIN' HICKORY GALLOPIN' PEPPER KICKIN' TERIYAKI BUCKIN' BARBECUE JUMPIN' HOT & SPICY

