



WILD RIDE RECIPES

Beef Jerky Salad

This salad makes for a great lunch or a light evening meal.

1- 4 oz. Bag Wild Ride Gallopin' Pepper, Hoppin' Hickory, Buckin' Barbeque, Kickin' Teriyaki or Jumpin' Hot & Spicy chopped into 1/4 inch pieces
1 head of Romaine or 4 heads of Bibb lettuce
6 to 8 small new potatoes cooked in their jackets, peeled and sliced
4 tomatoes peeled and cut into wedges, or 18 to 20 cherry tomatoes
6 hard-boiled eggs, halved
2 medium onions, cut into rings
1-tablespoon capers
2 tablespoons chopped Parsley
3/4 cup vinaigrette dressing flavored with thyme and garlic (French or Italian dressing may be used as a substitute)

Wash, dry and crisp the greens. When ready to prepare the salad, tear the greens into bite-sized pieces and arrange in a large bowl. Add the jerky, potatoes, tomatoes, eggs, onions and capers, and sprinkle with the chopped parsley. Just before serving, add the vinaigrette sauce and toss.

Variations:

Add 1 1/2 cups thinly sliced celery, 3/4 cup shredded green peppers, 1/4 cup olives 3/4 and/or cup thinly sliced raw mushrooms to the ingredients. Toss with a honey mustard or mustard flavored vinaigrette.



For more great Wild Ride Recipes visit www.wildridejerky.com



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

