



# WILD RIDE RECIPES

## Breakfast Burritos (Migas)

1 - 4oz. bag of Wild Ride Gallopin' Pepper, Hoppin' Hickory or Jumpin' Hot & Spicy chopped into small pieces

8 eggs, beaten in a bowl with a fork or whisk (more if using small eggs)

1/2 cup onion, chopped fine (optional)

1 to 1 1/2 cups shredded cheddar or Monterey Jack Cheese (optional)

1 tablespoon butter or oil

Heat the butter or oil in a large skillet and when the butter is melted add the onions (If not adding onions, add the chopped Wild Ride Jerky at this point). Stir the onions and cook over medium heat for about 10 minutes or until the onions are soft but not brown. Add the chopped Wild Ride Jerky and continue stirring for a few minutes or until the jerky is thoroughly mixed with the onions and beginning to soften. Add the whipped eggs and stir constantly to avoid sticking. When the eggs are near done, add the cheese (optional) and continue stirring to keep from sticking. Continue cooking until eggs are done to your preference. The Wild Ride Jerky is very flavorful, so taste before adding any salt or pepper. Correct the seasoning and serve.

### Variations:

For Southwestern scrambled eggs use the Wild Ride Jumpin' Hot & Spicy. Additionally try stirring into the onions, 1/2 cup chopped tomatoes and/or green pepper. Finish with a dash of Tabasco or other hot sauce

The eggs are prepared using the recipe above. When the eggs are nearly done, warm a few tortillas by laying them on top of the eggs in the skillet until soft and warm. Place a tortilla on each plate and spoon the egg mixture onto the tortilla and roll up into a burrito.

### Variations:

Try adding cooked potatoes to the eggs while scrambling for a heartier breakfast. Also spread a layer of refried beans on the warm tortilla before spooning on the eggs.



For more great Wild Ride Recipes visit [www.wildridejerky.com](http://www.wildridejerky.com)



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

