



# WILD RIDE RECIPES

## Butternut Squash and Jerky Soup

Add a richness to classic Butternut Squash soup with Wild Ride Jerky. Serves 4 as a main course or six as a first course.

- 1 - 4oz. bag of Wild Ride Jumpin' Hot & Spicy, Gallopin' Pepper or Hoppin' Hickory, chopped fine
- 2 tablespoons butter
- 1 medium onion, chopped fine
- 1 1/2 lb butternut squash, peeled, scraped clean of strings and diced into 1/2 inch pieces
- 3 1/2 cups chicken broth
- 1 tablespoon minced fresh sage, or 1 teaspoon dried sage
- 2 tablespoons minced fresh parsley

In a 4 to 6 quart pot, heat the butter until melted and hot but not smoking, add the onions and cook until translucent, about 10 minutes. Add the bag of finely chopped Wild Ride Jerky and stir into the onions. Add the squash, cover and continue cooking stirring occasionally until the squash is tender, about 15 minutes. Uncover, add the broth and the sage, bring to a boil and cook another 15 minutes. Place the soup mixture in a food processor or blender and puree. The Wild Ride Jerky is very flavorful, so taste before adding any salt or pepper. Correct the seasoning and serve.



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

