



# WILD RIDE RECIPES

## Chili Con Carne (Chili with meat)

In this case, the meat is Wild Ride Jerky. It can be made traditionally using Wild Ride Jumpin' Hot & Spicy or milder with Hoppin' Hickory or Buckin' Barbeque.  
(Serves 4 – 6 people)

- 2 - 4oz. bags of Wild Ride Jumpin' Hot & Spicy, Hoppin' Hickory or Buckin' Barbeque
- 2 medium onions, coarsely chopped
- 1 or 2 cloves of garlic, minced
- 1- 14 oz can of diced tomatoes
- 3 tablespoons tomato paste
- 1- 12 oz can whole kernel corn
- 1/2 teaspoon oregano
- 1/2 teaspoon cumin
- 1 or 2 tablespoons chili powder (optional- Jumpin Hot & Spicy has chili powder already)
- 1- cup beef broth or water
- 2- tablespoon oil
- 3 tablespoons of Masa Harina (optional, for a thicker chili)

In a 4 to 6 quart pot, heat the tablespoon of oil until hot but not smoking. Add the onions and cook until lightly browned, about 12 minutes. Add garlic and stir until fragrant, about one minute. Add both bags of Wild Ride Jumpin' Hot & Spicy, Hoppin' Hickory or Buckin' Barbeque 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 the can of diced tomatoes, tomato paste, broth or water, the oregano and cumin and chili powder (optional). Cover and simmer for 15 to 20 minutes or until jerky is tender. Add the can of corn and simmer about 5 minutes. For a thicker chili, mix the 3T of Masa Harina with a little water, enough to make a smooth paste, and stir into the chili. Continue to heat 5 to 10 minutes or until chili has thickened. 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

