



WILD RIDE RECIPES

Chili Con Carne y Frijoles (Chili with Meat & Beans)

This is another Southwestern favorite adding beans you have made or canned beans to the jerky. It can be made traditionally using Wild Ride Jumpin' Hot & Spicy or milder with Buckin' Barbeque or Hoppin' Hickory.
(Serves 4 – 6 people)

2 - 4oz. bags of Wild Ride Jumpin' Hot & Spicy, Buckin' Barbeque or Hoppin' Hickory
4 cups cooked or canned pinto beans rinse prior
2 medium onions, coarsely chopped
2 or 3 cloves of garlic, minced
1- cup tomato sauce
1/2 teaspoon oregano
1/2 teaspoon cumin
1 or 2 tablespoons chili powder (optional- Jumpin Hot & Spicy has chili powder already)
1/2 cup beef broth or water
2-tablespoon oil

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 cooked or canned beans, tomato sauce, broth or water, the oregano and cumin and chili powder (optional). Cover and simmer for 15 to 20 minutes or until jerky is tender. 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



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

