



WILD RIDE RECIPES

Cowboy Stew

This one is as old as the hills and an authentic use of jerky as it has been used for centuries. It's quick and easy making a heartier camping meal
(Serves 4 – 6 people)

- 2 - 4oz. bags of Wild Ride Hoppin' Hickory, Buckin' Barbeque or Gallopin' Pepper (don't combine)
- 2 medium potatoes, peeled and cut into 1/2 inch pieces
- 3 medium carrots, peeled and cut into 1/2 inch pieces
- 1 large onion, coarsely chopped
- 1 or 2 cloves of garlic, minced (optional)
- 3 cups beef broth or water (enough to cover vegetables or more soup like stew)
- 1-tablespoon oil
- 3 tablespoons of flour (optional, for a thicker stew)

This recipe is made with ingredients that would have been found in any cowboy kitchen or chuck wagon. 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 (optional) and stir until fragrant, about one minute. Add both bags of Wild Ride Jerky (don't mix flavors) 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 flour and stir to mix well. Add 1 cup of the beef broth or water and stir to mix. Be sure there are no lumps of flour. Simmer for a few minutes, stirring constantly. Add potatoes and carrots and remaining broth or water, stir and cover. When pot comes to a boil reduce heat to a simmer and cook on low until potatoes and carrots are soft. The Wild Ride Jerky is very flavorful, so taste before adding any salt or pepper. Correct the seasoning and serve.

Variations:

Try adding a cup of chopped celery, turnips, whole kernel corn and/or green beans.



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



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

