



# WILD RIDE RECIPES

## Eggs La Strada

This is a great crowd pleaser and can be made ahead of time and put into the oven at the last minute. Serves 4 to 6 people

2 - 4 oz. bags of Wild Ride Gallopin' Pepper, Jumpin' Hot & Spicy, Hoppin' Hickory or Buckin' Barbeque, chopped coarse  
6 slices of bread, buttered, then each slice cubed into 9 cubes  
8 oz. Sharp Cheddar cheese grated  
1/2 teaspoon Beau Monde (Spice Island Seasoning)  
1/4 teaspoon dry mustard  
1/2 teaspoon Worcestershire sauce  
Dash Tabasco sauce  
6 eggs  
2 cups Half & Half cream

Place the bread in a 3 qt. Buttered oblong casserole. Sprinkle with the cheese then cover with the chopped Wild Ride Jerky of your choice. In a mixer, or blender, blend the eggs, half & half and the seasonings. Pour over the bread and jerky mixture. Sprinkle with paprika (Optional). Cover and refrigerate for at least 2 hours or overnight. Remove from refrigerator 15 to 20 min before baking. Bake at 350 degrees, uncovered, for about 30 minutes, or until puffed. Slice and serve hot.



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

