



WILD RIDE RECIPES

Onion Soup with Jerky (French Onion)

This is a simple but classic soup that can be made simpler by using canned onion soup and just adding jerky. Following is an easy recipe to make really good and much richer soup than straight onion soup. Serves 4 as a main course or six as a first course.

1 - 4 oz. bag Wild Ride Gallopin' Pepper, Hoppin' Hickory, Buckin' Barbeque or Jumpin' Hot & Spicy, chopped fine
5 tablespoons butter
5 medium onions, peeled and sliced very thin
1 teaspoon sugar (Optional)
7 cups beef broth
1 cup red wine or port
8 slices crisp toast (for traditional French onion soup)
Grated Parmesan or Asiago Cheese

Sauté the onions in butter and oil in a heavy skillet over medium heat until they are soft and begin to take on color. Sprinkle them with a little sugar (optional), add the finely chopped Wild Ride Jerky and stir for several minutes or until the onions begin to brown. Add boiling broth and wine and blend over medium heat, about 5 minutes. Serve in heated bowls with the Parmesan cheese and the crisp slices of hot toast. The Wild Ride Jerky is very flavorful, so taste before adding any salt or pepper. Correct the seasoning and serve.

Variations:

If using Jumpin' Hot & Spicy add 1 tablespoon of tomato paste to the onions along with the sugar for a rich chili taste.



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



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

