



WILD RIDE RECIPES

Hoppin' Hickory or Gallopin' Pepper Jerky Steak Sauce

This recipe incorporates the smoky taste of the Hickory in Hoppin' Hickory or the spicier black pepper taste of the Gallopin' Pepper. Both are excellent!

- 1 - 4 oz. bag of Wild Ride Gallopin' Pepper or Hoppin' Hickory, chopped very fine
- 2 or 3 shallots, chopped fine (or about 1/4 cup red onion)
- 1 or 2 cloves of garlic, mashed or chopped fine
- 2 tablespoons olive oil
- 3 cups beef broth
- 1- tablespoon tomato paste
- 1- teaspoon Dijon style mustard
- 1/2 cup good red wine (optional)
- 1 or 2 tablespoons fresh Italian leaf parsley, chopped fine
- 1 1/2 tablespoons fresh thyme (or 1 teaspoon dried)

In a large saucepan, heat the oil until hot but not smoking. Add the onions and cook over moderate heat until lightly browned, about 12 minutes. Add garlic and stir until fragrant, about one minute. Add the tomato paste and stir to blend thoroughly. Add the bag of finely chopped Wild Ride Jerky 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 1 or 2 cups of the beef broth and the wine (add all the broth if skillet is big enough). Add the mustard and the thyme and bring to a boil. When the mixture comes to a boil, reduce the liquid in the pan by 1/2 stirring occasionally to prevent sticking. Add the additional broth as the sauce reduces. When the sauce begins to thicken and is reduced by about 1/2 add the chopped parsley and cook a few more minutes. Transfer the sauce mixture to a food processor and blend until smooth. Taste before adding any additional salt or pepper as Wild Ride Jerky is already very flavorful. Correct the seasoning and serve with your favorite cut of steak or roast.



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

