



WILD RIDE RECIPES

Jumpin' Hot & Spicy Jerky Steak Sauce

This recipe adds the spicy flavor of the Southwest to the sauce.

- 1- 4 oz. bag of Jumpin' Hot & Spicy, chopped very fine
- 1 small onion
- 1 or 2 cloves of garlic, mashed or chopped fine
- 2 tablespoons olive oil
- 3 cups beef broth
- 1/2 cup tomato sauce
- 1/2 cup red wine (optional)
- 1- teaspoon cumin (comino)
- 1- tablespoon oregano

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 sauce and stir to blend thoroughly. Add the 4 oz. 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 cumin and the oregano 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, reduce the heat and cook until reduced by 1/2. 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

