



# WILD RIDE RECIPES

## Macaroni and Cheese with Jerky

This one is as simple as prepare according to the recipe on the box except add a bag of finely chopped Wild Ride Gallopin' Pepper, Hoppin' Hickory, Buckin' Barbeque or Jumpin' Hot & Spicy or follow the recipe below for a homemade taste.  
(Serves 4 – 6 people)

1 - 4oz. bag of Wild Ride Gallopin' Pepper, Jumpin' Hot & Spicy Buckin' Barbeque or Hoppin' Hickory, chopped fine  
1/2 lb. macaroni  
1-teaspoon salt  
3 tablespoons butter  
3 tablespoons flour  
1 1/2 cups milk  
1/2 teaspoon dry mustard  
1 to 1/2 cups shredded cheddar  
buttered crumbs (optional)

Boil the macaroni in salted water until tender. Drain well. To prepare a white sauce, melt the butter in a heavy saucepan, blend with the flour, and cook several minutes over medium heat. Heat the milk to the boiling point, stir into the flour-butter mixture, and continue stirring until it thickens. Add the dry mustard and simmer 4 to 5 minutes. Butter a 2 or 2 1/2 quart baking dish or casserole. In it, arrange alternate layers of macaroni, sauce, chopped Wild Ride Jerky and cheese, ending with cheese. Cover the top with buttered crumbs (optional). Bake at 350 degrees 25 minutes, or until the top is nicely browned and the sauce is bubbly. Serve at once.



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

