



WILD RIDE RECIPES

Omelets

Omelets can be as varied as your imagination allows. The key to a good omelet is a good omelet pan or any shallow bowl shaped skillet. The second most important thing is that the pan be hot enough when the egg mixture is added. The third is the choice of fillings, and here we suggest Wild Ride Gallopin' Pepper, Jumpin' Hot & Spicy, Buckin' Barbeque or Hoppin' Hickory instead of bacon, sausage or other traditional meats.

Chop all the ingredients fine and combine with any of your favorite fillings such as:

Sautéed onions

Sautéed mushrooms

Sour cream

Green or red chili

Chili powder

Herbs- thyme, marjoram, etc.

Chopped tomatoes

Cheese- grated Cheddar, Swiss, Parmesan, Munster, Roquefort, Feta, or practically any melting cheese.

Consult your favorite cookbooks for omelet preparation recipes.

Hash Brown Omelet

This is a simpler version of a traditional omelet and a hardy breakfast. Serves 4-6 people.

1 - 4 oz. bags of Wild Ride Gallopin' Pepper, Jumpin' Hot & Spicy, Hoppin' Hickory chopped fine

4 tablespoons butter

2 cups frozen hash brown potatoes

1/4 cup onion, chopped fine

1/4 cup green pepper, chopped fine (optional)

4 eggs

1/4 cup milk

1/2 teaspoon pepper (or to taste)

1/2 cup shredded Cheddar cheese

Melt butter in a 10 or 12 inch skillet. Add onions, green pepper and Wild Ride Jerky and cook for about 10 minutes or until onions are soft, but not brown. Add potatoes and cook until potatoes are heated and slightly brown. Meanwhile, beat eggs and milk in a bowl. When the onion, potato, jerky mix is soft, pour the egg mixture over potatoes. Cover and cook 5 minutes over low heat or until the eggs are nearly done. Sprinkle the cheese over the mixture and continue cooking for 3 minutes or until the cheese is melted.



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



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

