



WILD RIDE RECIPES

Potato Soup with Jerky

This recipe livens up the standard potato soup with a nice smoky spice.

1 - 4oz. bag of Wild Ride Gallopin' Pepper or Hoppin' Hickory, chopped fine
5 or 6 leeks (or 3 mild medium onions)
5 tablespoons butter in all, 3 T for frying, 2 T for thickening
3 cups diced potatoes
1 quart chicken broth
1/4 teaspoon cayenne (optional, Wild Ride Jerky is already spicy)
2 tablespoons flour

If using leeks, wash the leeks and split them lengthwise, then cut into thin slices after removing all sand. If using onion, cut onion in half then slice very thin. Sauté in 3 tablespoons butter in a 4 Quart pot for about 4 minutes. Add the finely chopped Wild Ride Jerky and stir into the leek or onions. Continue to sauté for a few minutes to soften the jerky and blend the spices. Add the potatoes and the broth, and bring to a boil. Boil for 2 minutes, reduce to a simmer and cook until potatoes are tender, 20 to 30 minutes. Strain out the vegetable jerky mix and put into a food processor or ricer. Return to the broth. Melt 2 Tablespoons butter in a saucepan over low heat and stir in the flour. Add 1 1/2 cups of the broth and blend well till the mixture thickens. Return this mixture to the kettle, and stir till soup comes to a boil. The Wild Ride Jerky is very flavorful, so taste before adding any salt or pepper. Correct the seasoning and serve.



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



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

