



WILD RIDE RECIPES

Traditional Potato Salad with Jerky

This recipe livens up the standard potato salad with a spicy, smoky flavor.

- 1 - 4 oz. Bag Wild Ride Gallopin' Pepper, Hoppin' Hickory, Buckin' Barbeque or Jumpin' Hot & Spicy chopped fine
- 6 boiled potatoes, diced after cooking
- 1 cup green onions, chopped
- 1 cup celery, chopped
- 4 hard-boiled eggs
- 1-cup mayonnaise
- 1/2 cup sour cream
- 2 teaspoons mustard
- Dash of celery salt

Combine potatoes, chopped jerky, celery, onion, celery salt and 2 of the eggs (chopped). Blend mayo with sour cream and mustard, add to potato mixture and toss well. Mound salad in a bowl, frost with more mayo and sour cream mixture. Slice remaining eggs and arrange on top with minced parsley and a bit of finely chopped jerky. Chill in refrigerator for 1 hour. 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

