



WILD RIDE RECIPES

Sautéed Corn with Jerky

A popular way of serving corn for people who are not prone to eat it from the cob. Can be made with fresh off the cob or frozen corn.

- 1 - 4 oz. bags of Wild Ride Gallopin' Pepper, Jumpin' Hot & Spicy, or Hoppin' Hickory, chopped fine
- 8 ears of corn or about 4 cups frozen corn (not canned)
- 8 Tablespoons butter
- 2 Tablespoons finely chopped onion (optional)

If using fresh corn on the cob, husk the corn and remove the silk. With a sharp knife, cut the corn from the cob and scrape all the milk and sugar from the cob. Have the butter melted and bubbling when the corn is ready. If using onion, sauté in the butter for a few minutes but don't brown. Add the finely chopped Wild Ride Jerky and continue to sauté for a few more minutes. Add the kernels of fresh or frozen corn to the pan and sauté gently over medium heat about 4 minutes for fresh corn a bit longer for frozen corn or until just cooked through. Shake the pan several times so the corn and jerky will not stick. The Wild Ride Jerky is very flavorful, so taste before adding any additional 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

