



WILD RIDE RECIPES

Scalloped Potatoes with Jerky

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

4 medium-size potatoes Peeled and sliced about 1/8 inch thick

Butter

Milk or broth (chicken or beef)

Grated Cheddar, Gruyere or Parmesan cheese (optional)

Soak the sliced potatoes in cold water 30 minutes. Remove and dry on absorbent paper or on towels. Butter a 9 X 9 X 3 inch baking dish or an 8 X 10 inch oval baking dish. Arrange a layer of potatoes in the baking dish followed by a light layer of the finely chopped Wild Ride Jerky, the grated cheese (optional) and dot with butter. Continue with layers of potato, Wild Ride Jerky, grated cheese (optional) and dot with the butter. Dot the top layer with butter, and add enough milk or broth to just barely cover the potatoes. Bake at 350 degrees for 45 minutes to 1 hour or until the potatoes are tender but not mushy. 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

