



WILD RIDE RECIPES

Scrambled Eggs and Jerky

This is a quick and simple breakfast dish that's has the same appeal of traditional bacon and eggs but with low fat jerky instead. The recipe is based on 4 servings, with 2 eggs per person. You can half or quarter the ingredients to match the servings.

1 - 4oz. bag of Wild Ride Gallopin' Pepper, Hoppin' Hickory or Jumpin' Hot & Spicy chopped into small pieces

8 eggs, beaten in a bowl with a fork or whisk (more if using small eggs)

1/2 cup onion, chopped fine (optional)

1 to 1 1/2 cups shredded cheddar or Monterey Jack Cheese (optional)

1 tablespoon butter or oil

Heat the butter or oil in a large skillet and when the butter is melted add the onions (If not adding onions, add the chopped Wild Ride Jerky at this point). Stir the onions and cook over medium heat for about 10 minutes or until the onions are soft but not brown. Add the chopped Wild Ride Jerky and continue stirring for a few minutes or until the jerky is thoroughly mixed with the onions and beginning to soften. Add the whipped eggs and stir constantly to avoid sticking. When the eggs are near done, add the cheese (optional) and continue stirring to keep from sticking. Continue cooking until eggs are done to your preference. The Wild Ride Jerky is very flavorful, so taste before adding any salt or pepper. Correct the seasoning and serve.

Variations:

For Southwestern scrambled eggs use the Wild Ride Jumpin' Hot & Spicy. Additionally try stirring into the onions , 1/2 cup chopped tomatoes and/or green pepper. Finish with a dash of Tabasco or other hot sauce



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



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

