



WILD RIDE RECIPES

Spaghetti and Jerky Tomato Sauce

This is traditional spaghetti with meat sauce but the meat is Wild Ride Jerky. Use Wild Ride Gallopin' Pepper, Hoppin' Hickory, Buckin' Barbeque or Jumpin Hot & Spicy for the meat sauce. The Sauce recipe below serves 4 to 6 people depending on the amount of pasta and appetites.

2 to 3 - 4oz. Bags (depending on how meaty you desire) of Wild Ride Gallopin' Pepper, Jumpin' Hot & Spicy Buckin' Barbeque or Hoppin' Hickory, chopped fine
2 tablespoons olive oil
4 medium onions, coarsely chopped
3 garlic cloves, crushed
2 green peppers, chopped
1 - 2 1/2 oz. can Italian tomatoes
2 6-oz cans tomato paste
1/2 teaspoon sugar
2 teaspoons dried or 1 1/2 tablespoons fresh basil
2 small dried red peppers (optional, Wild Ride Jerky has peppers)
2 teaspoons salt (or to taste, Wild Ride contains salt)
Freshly ground pepper (or to taste, Wild Ride contains pepper)

In a large saucepan or skillet, sauté the onions, garlic and peppers in the olive oil until just wilted and lightly brown. Add the chopped Wild Ride Jerky and continue to sauté for a few more minutes. Add the tomatoes, the tomato paste, sugar, basil, fresh ground pepper, dried peppers (optional), and bring to a boil. When mixture comes to a boil, reduce to a simmer for 2 1/2 to 3 hours, stirring occasionally. Taste before adding additional salt. Correct the seasoning and serve over your favorite pasta.



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



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

