



WILD RIDE RECIPES

Split Pea and Jerky Soup

The dried pea-both green and the yellow- has been used for centuries along with dried meats like our present day jerky. Traditionally, paired with ham or a ham bone this recipe use Wild Ride Jerky to add an interesting smoky, spicy flavor to the dried peas. This recipe makes a hardy one coarse meal.

- 2 - 4oz. bag of Wild Ride Gallopin' Pepper, Hoppin' Hickory or Jumpin' Hot & Spicy, chopped fine reserving 3 tablespoons for garnish
- 1 pound split peas, green or yellow
- 2 quarts water (or half water half chicken broth)
- 1 onion, chopped
- 1 rib celery
- 1 or 2 carrots, slice
- 2 garlic cloves
- 1 bay leaf

Wash the peas thoroughly and combine with the water, the Wild Ride Jerky (reserving 3 T for garnish), and the other ingredients. Bring to a boil. Cover the pot tightly, reduce the heat, and cook about 2 hours, stirring occasionally. Remove the bay leaf. For a smoother textured soup, process in a food processor until smooth. Return the soup to the pot and dilute the soup with a little broth or water to make thinner if desired. The Wild Ride Jerky is very flavorful, so taste before adding any salt or pepper. Correct the seasoning and serve hot, garnishing the top of each bowl with the reserved finely chopped Wild Ride Jerky.



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



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

