



WILD RIDE RECIPES

Southwestern Cowboy Stew

This one is similar to Cowboy Stew but spicier.
(Serves 4 – 6 people)

2 - 4oz. Bags of Wild Ride Jumpin' Hot & Spicy
1 14oz size can of Hominy (or 1 1/2 cups cooked Posole)
1 large onion, coarsely chopped
1 or 2 cloves of garlic, minced
1-14 oz can of diced tomatoes
1/2 teaspoon oregano
1/2 teaspoon cumin
2 cups beef broth or water
1-tablespoon oil
3 tablespoons of flour (optional, for a thicker stew)

In a 4 to 6 quart pot, heat the tablespoon of oil until hot but not smoking. Add the onions and cook until lightly browned, about 12 minutes. Add garlic and stir until fragrant, about one minute. Add both bags of Wild Ride Jumpin' Hot & Spicy and stir into the onions and garlic. Reduce heat and simmer for a few minutes stirring often. When jerky and onions have thoroughly mixed and warmed through, add flour and stir to mix well. Add 1 cup of the beef broth or water and stir to mix. Be sure there are no lumps of flour. Simmer for a few minutes, stirring constantly. Add the hominy (posole), the oregano and cumin, the remaining broth or water and the can of diced tomatoes. Cover and bring to a boil. When pot comes to a boil reduce heat to a simmer and cook for about 20 minutes. The Wild Ride Jerky is very flavorful, so taste before adding any 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

