



WILD RIDE RECIPES

Kickin' Teriyaki Jerky Steak Sauce

This adds a more oriental touch to the sauce

- 1- 4 oz. bag of Wild Ride Kickin' Teriyaki, chopped very fine
- 1 small onion, chopped fine
- 1 or 2 cloves of garlic, mashed or chopped fine
- 2 tablespoons peanut oil
- 2 cups beef broth
- 1/2 cup soy sauce
- 2 tablespoon rice wine vinegar
- 1 teaspoon grated fresh ginger (or 1/2 teaspoon powdered, dried)
- Several pieces of dried pineapple, mango, chopped or 2 tablespoons of raisins (optional)
- 2 tablespoons brown sugar (if using dried fruit, 3 tablespoons if not)
- 1/2 teaspoon 5 spice powder (optional, for a more intense oriental flavor)

In a large saucepan, heat the oil until hot but not smoking. Add the onions and cook over moderate heat until lightly browned, about 12 minutes. Add the garlic and ginger and stir until fragrant, about one minute. Add the 4 oz of finely chopped Wild Ride Jerky and stir into the onions, ginger and garlic. Reduce heat and simmer for a few minutes stirring often. When jerky mixture has thoroughly mixed and warmed through, add 1 or 2 cups of the beef broth and the soy sauce (add all the broth if skillet is big enough). Add the vinegar, brown sugar, chopped dried fruit (optional) and 5 spice powder (optional) and bring to a boil. When the mixture comes to a boil, reduce the liquid in the pan by 1/2 stirring occasionally to prevent sticking. Add the additional broth as the sauce reduces. When the sauce has reduced by about a 1/2 reduce the heat and cook a few more minutes. Transfer the sauce mixture to a food processor and blend until smooth. Taste before adding any additional salt or pepper as Wild Ride jerky is already very flavorful. Correct the seasoning and serve with your favorite cut of steak or roast.



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

