



WILD RIDE RECIPES

Teriyaki Jerky and Broccoli Stir Fry

An Oriental favorite made simple with Wild Ride Kickin' Teriyaki Beef Jerky.

- 2 - 4oz. bags of Wild Ride Kickin' Teriyaki cut into smaller pieces
- 2 heads of Broccoli, cut into flowerets approximately 1 inch in diameter
- 1 1/2 cups cooked rice
- 1- cup sweet soy sauce
- 1 medium onion, sliced julienne
- 1 cup water or Mirin (if you can't find Mirin, add about 1/4 cup of sugar to the white wine)
- 2 teaspoons cornstarch
- 1 Tablespoon oil (vegetable, sesame etc.)

In a small bowl, mix the cornstarch with the water or Mirin, stir to mix well and add the sweet soy sauce. Mix well and set aside. Place a wok or wide frying pan over high heat until hot. Add oil, swirling to coat the sides. Add the broccoli, onions and Wild Ride Jerky and stir-fry for 2 minutes being careful not to burn. Add cornstarch, sweet soy sauce mixture and stir to mix. Bring to a boil, reduce heat, cover and cook for about 5 minutes or until broccoli is just done. Serve over hot rice.



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



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

