



WILD RIDE RECIPES

Wild Ride Teriyaki with Dried Pineapple and Macadamia Nuts.

Mix equal parts of dried pineapple and macadamia nuts together with a 4 oz. bag of Wild Ride Teriyaki in a bowl. Return the mix to the bag of Wild Ride Teriyaki, reseal the closure and your snack is ready to travel.

Wild Ride Hoppin' Hickory with Dried Mangos, Raisons and Cashews.

Mix equal parts of dried mangos, raisons and the cashews together with a 4 oz. bag of Wild Ride Hoppin' Hickory. Return the mix to the bag of Wild Ride Hoppin' Hickory, reseal the closure and your snack is ready to travel.

Wild Ride Gallopin' Pepper with Raisons, Dried Prunes, Dates, and Walnuts.

Mix equal parts of dried prunes, raisons, dates and the walnuts together with a 4 oz. bag of Wild Ride Gallopin' Pepper. Return the mix to the bag of Wild Ride Gallopin' Pepper, reseal the closure and your snack is ready to travel.

Wild Ride Jumpin' Hot & Spicy with Dried Cherries and Pecans.

Mix equal parts of dried cherries and the pecans together with a 4 oz. bag of Wild Ride Jumpin' Hot & Spicy. Return the mix to the bag of Wild Ride Jumpin' Hot & Spicy, reseal the closure and your snack is ready to travel.

Wild Ride Buckin' Barbeque with Raisons and Peanuts

Mix equal parts of raisons and the peanuts together with a 4 oz. bag of Wild Ride Buckin' Barbeque. Return the mix to the bag of Wild Ride Buckin' Barbeque, reseal the closure and your snack is ready to travel.

* We suggest you reuse the oxygen absorber packed with the bag to continue keeping the mix fresh. The jerky, fruit and nut mix will keep fresh for a day or so depending on temperature and humidity. If you do not finish immediately, we recommend you refrigerate any unused portion.



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



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

