

### BISON FAJITAS

Pound meat into ½ inch thickness. Place steak slices in plastic bag; sprinkle both sides of steak with lime juice, garlic salt and pepper. Tie bag securely and marinate in refrigerator 6-8 hours. Drain marinade, broil meat over medium high mesquite coals 2-3 minutes on each side. Carve into thin slices, serve in warmed tortillas. Add garnishes as desired.

*Hint—When cutting thin slices of meat have the whole piece slightly frozen, it will slice easier.*

### BISON KABOBS

Combine sherry, oil, dry onion soup mix, salt, thyme, pepper, and garlic in bowl. Add meat; stir to coat. Cover and marinate at room temp. for two hours or overnight in refrigerator. Drain meat, reserving marinade. Using skewers, alternate meat with zucchini, mushrooms, green peppers, and onion. Barbecue kabobs 4-6 inches from heat until all sides are browned, (8 min. total broiling time.) Turn every 2 min. brushing with marinade. After removing from barbecue, add a cherry tomato to each skewer.

### BUFFALOAF

Mix all the ingredients together and form into loaf. Bake at 275°- 300° F for approximately 1 hour. Serve on a platter with desired garnishes.

### BISON CHILI

Fry burger in skillet. In large pan (or crock pot) add burger and remaining ingredients. Simmer for at least 1 hour. Serve in bowls or with baked potatoes, top with grated cheese for a variety. If you like hot chili, add jalapenos but be sure to have plenty of cold water to help put out the fire!

### OVEN BARBECUED BISON RIBS

Cut ribs in serving size pieces. Place in a large saucepan with enough salted water to cover ribs. Cover and simmer about 1 hour or until ribs are nearly tender. Meanwhile, combine onion, garlic, catsup, brown sugar, salt, pepper, vinegar, Worcestershire sauce and mus-

tard in small saucepan. Cover and simmer 10 minutes. Arrange ribs, meaty sides up, 1 layer deep in large shallow roasting pan. Spoon sauce over ribs. Bake in 350°F oven for 25 minutes or until meat is tender. Makes 6-8 servings.

### BISON STEW

Brown meat in small amount of oil in large kettle or Dutch oven, then add onions and cook until golden. Add tomato sauce, carrots, peeled tomatoes, seasonings and cover. Cook 1 hour over very low heat. Add potatoes and ½ cup water, if needed. Cover and cook ½ hour over very low heat.

For a variation: transfer mixture to a baking dish and top with rich biscuits. Place in hot oven at 425°F until biscuits are toasty brown.