

BISON KABOBS

2 lbs lean sirloin Bison steaks
(cut in 1" chunks)
1 C dry sherry
¼ C vegetable oil
3 Tbs onion soup mix
½ tsp dried, crushed thyme
1 tsp salt
½ tsp pepper
1 sm. clove garlic, minced
Zucchini, cut in 1" chunks
Green or red pepper, ½" sliced
Onions
Whole mushrooms
Cherry tomatoes
Corn



BISON PREPARATION, KENT GRAY/MICHAEL SLAY

BISON FAJITAS

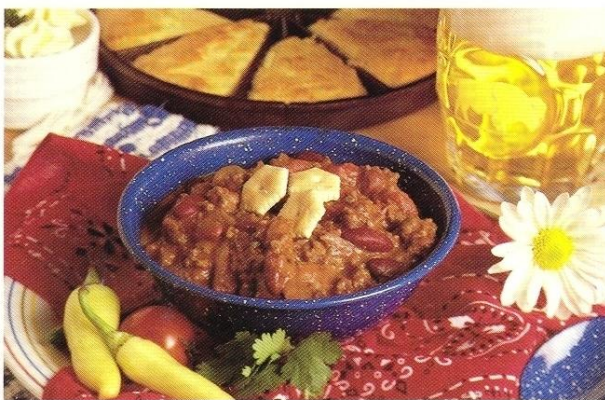
1 lb Bison skirt, flank or round
steak (cut ½ inch thick slices)
Marinade:
Juice of 2-3 limes
½ tsp garlic salt
½ tsp pepper
(or buy fajita marinade at your
local grocery)
Garnishes:
1 large tomato, chopped
3 green onions, chopped
1 large green pepper, sliced
Guacamole
Sour cream
Picante sauce
4 flour or corn tortillas, warmed



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BISON CHILI

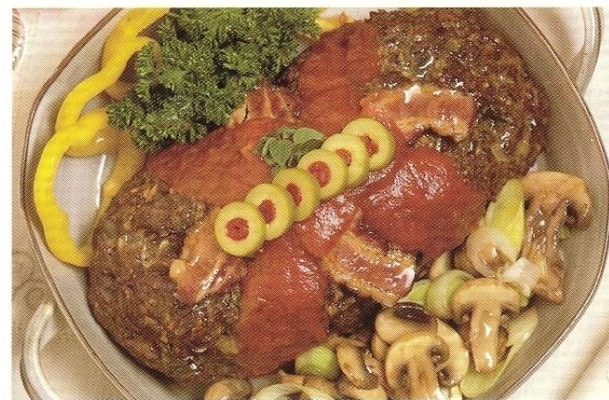
3 lbs Bison burger
2 large onions, chopped
1 16 oz can peeled tomatoes
1 Tbs ground black pepper
1 25 oz can kidney beans
1 25 oz can chili beans
1 tsp cayenne pepper
4 C ketchup
1 Tbs chili powder
1 tsp garlic
2 tsp cilantro
1 tsp thyme
½ tsp pwd mustard



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BUFFALOAF

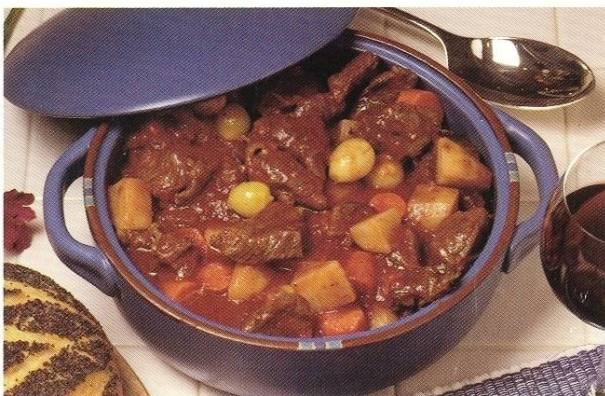
2 lb ground Bison
1 ½ pkg soda crackers, finely
chopped
1 egg
½ C milk
½ medium onion, chopped
½ medium green pepper, chopped
2 tsp Worcestershire sauce
Salt
Pepper
Garlic salt



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BISON STEW

2 lb cubed Bison meat
3 med potatoes, peeled
6 carrots, peeled and sliced
1 8 oz can peeled tomatoes
2 6 oz cans tomato sauce
2 Tbs cooking oil
2 onions, chopped
½ tsp pepper
2 tsp salt
½ C water



BISON PREPARATION, KENT GRAY/MICHAEL SLAY

OVEN BARBECUED BISON RIBS

4 lb Bison back ribs
1 C chopped onions
1 clove garlic, minced
1 C ketchup
¼ C brown sugar, firmly packed
1 tsp salt
¼ tsp pepper
2 Tbs vinegar
1 Tbs Worcestershire sauce
1 Tbs prepared mustard



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