

Bison Fajitas

Ingredients:

1# Bison skirt, flank or round steak
(cut ½ in. thick slices)

4 Flour or corn tortillas, warmed

Marinade:

Juice of 2-3 Limes

½ t Garlic Salt

½ t Pepper

(or buy fajita marinade)

Garnishes:

1 lg. Tomato, chopped

3 Green onions, chopped

1 lg Green Pepper, sliced

Guacamole

Sour Cream

Picante Sauce



BISON PREPARATION, KENT GRAY/MICHAEL SLAY



Bison Fajitas

Directions:

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.

