



WILD. NATURAL. SUSTAINABLE.

Bison Sirloin with Bourbon & Mushroom Sauce

Prep Time: 50 minutes • Yields: 1-2 servings

Ingredients:

2 pkgs. Fossil Farms' Bison Sirloin Steak, 10 oz.
Salt and pepper, to taste
2 tbsp. oil
¼ cup minced shallots
½ cup fresh cremini mushrooms, sliced
½ cup bourbon
2 tbsp. green peppercorns, lightly crushed
½ cup heavy cream
4 tbsp. unsalted butter, at room temperature
¼ lemon, juiced

Method:

1. Begin by seasoning the Bison steaks with salt and pepper to your liking. Allow them to rest at room temperature for 30 minutes.
2. In a saucepan, add 2 tablespoons oil and sweat shallots. Then, add mushrooms and season with a teaspoon of salt. Allow moisture to come out of mushrooms.
3. Add ½ cup bourbon and 1 tablespoon green peppercorns and reduce by half.
4. Pour in cream and continue to reduce until sauce begins to thicken. Gradually whisk 2 tablespoons of butter into sauce. Add lemon juice to finish and set to the side.
5. In a separate pan, sauté the Bison steaks in 2 tablespoons butter until they reach medium-rare doneness, approximately 2-3 minutes per side. Remove from heat and let them rest for 5-10 minutes.
6. Slice the Bison steaks against the grain and arrange them on serving plates. Pour the mushroom sauce over the steaks and serve. Enjoy your delicious meal!

Equipment:

Oven
Measuring cups and spoons
Saucepan
Whisk
Medium bowl
Large spoon
Knife
Serving plate

