



WILD. NATURAL. SUSTAINABLE.

# Bison Skirt Steak with Lemongrass Teriyaki

• Prep Time: 25 hours 15 minutes • Yields: 2-4 servings

## Ingredients:

1 pkg. Fossil Farms' Bison Skirt Steak, 1.25 lbs

1 cup soy sauce

½ cup brown sugar

½ cup fresh lemon-grass

4 tbsp. fresh ginger, peeled

2 tbsp. garlic cloves, peeled

## Optional:

1 cup steamed rice or vegetables

## Method:

1. Grind lemongrass, garlic and ginger in a food processor until coarsely chopped then set aside in a small container.
2. Combine all ingredients in a small pot and bring to a boil over medium high heat. Cook for about 3 minutes, then remove from heat.
3. Allow the mixture to steep for 5 minutes, then strain and chill marinade in the refrigerator for one hour.
4. After the mixture is chilled, marinate the Bison skirt steak for 4-6 hours or overnight (recommended method).
5. In a cast iron skillet, sear the skirt steak over high heat for about 3 minutes per side for medium rare. Baste with any leftover marinade as it's cooking.
6. Remove steak from heat and let rest for 5 minutes before slicing and serving over steam rice or vegetables.

## Equipment:

Stove

Food processor

Small pot

Strainer

Measuring spoons & cups

Cast iron pan

