



WILD. NATURAL. SUSTAINABLE.

Char-Grilled Bison Ribeye with Chimichurri

• Prep Time: 45 minutes • Yields: 2-4 servings

Ingredients:

2 pkgs. Fossil Farms' Bison Ribeye Steak, 10 oz.

2 tbsp. canola oil

2 tsp. kosher salt,

2 tsp. black pepper

1 head garlic, minced

1 cup packed Italian parsley

½ cup fresh oregano leaves

½ cup packed cilantro leaves

2 tsp. red chili flakes

¼ cup red wine vinegar

1 cup extra-virgin olive oil

Method:

1. Prepare the chimichurri sauce at least 4 hours before serving.
2. Peel the cloves in the head of garlic. Add them to a food processor along with 1 teaspoon of salt, ½ teaspoon black pepper, parsley, oregano, cilantro, chili flakes, and red wine vinegar.
3. Process until finely minced, but do not over-process into a paste. Transfer to a bowl or airtight container and stir in the olive oil. Taste and adjust seasonings as desired.
4. Set up a charcoal grill for direct heat to cook the steaks. The heat needs to be medium-high, but not so hot that it will burn your steaks.
5. Brush steaks with canola oil. Liberally season steaks with salt.
6. Cook steaks for 4-5 minutes per side, allowing for a good char on the outside. Do not touch them!
7. Brush steaks with canola oil. Liberally season steaks with salt.
8. Allow steaks to rest for at least 10 minutes before slicing and serving.
9. Finish steaks with a few grinds of fresh black pepper and a healthy spoonful of chimichurri sauce.
10. Pair with grilled or roasted potatoes or any vegetables and enjoy.

Equipment:

Charcoal grill

Measuring cups and cups

Whisk

Large bowl

Airtight container

Pastry brush

