



WILD. NATURAL. SUSTAINABLE.

## Fennel Crusted Bison Sirloin Steaks with Stone Fruit Salsa

Prep Time: 30 minutes • Yields: 4 servings

### Ingredients:

4 Fossil Farms' Bison Top Sirloin Steaks (10 oz. each)

¼ cup fennel seeds  
1 tbsp. black peppercorn  
1 tbsp. granulated garlic  
1 tsp. cayenne powder  
1 tbsp. kosher salt  
3 yellow peaches, diced  
3 white nectarines, diced  
¼ cup red onion, minced  
1 jalapeño, seeds removed and minced  
2 tbsp. mint, finely chopped  
2 tbsp. lime juice  
Salt and pepper, to taste  
2 tbsp. cilantro, finely chopped

### Method:

1. Preheat grill to 450°F - 500°F; prepare to cook over direct heat.
2. Place a small pan over medium heat. Toast fennel seeds and peppercorns until their aromatics begin to rise from pan (about 2-3 minutes). Then, pulse in spice grinder until fine.
3. Combine with granulated garlic, cayenne powder, and kosher salt in a small bowl.
4. Rub spice mixture onto both sides of each steak.
5. Grill over high heat for about 5 minutes per side, or internal temperature reads 125°F for a medium-rare finish.
6. Set steaks aside and let rest 5 minutes before slicing.
7. Prepare salsa by mixing stone fruit, red onion, jalapeño, mint, and lime juice in a small bowl. Season to taste with with salt and pepper.
8. Thinly slice steak against grain or, if preferred, serve whole and top with salsa. Garnish with cilantro and enjoy!

### Equipment:

Indoor/outdoor grill  
Small pan  
Spice grinder  
Small bowl  
Meat thermometer  
Cutting board  
Medium bowl

