



WILD. NATURAL. SUSTAINABLE.

# Grilled Bison NY Strip Steaks Marinated in Red Wine

• Prep Time: 6 hours 15 minutes • Yields: 6 servings

## Ingredients:

6 Fossil Farms' Bison NY Strip Steaks, average 9 oz

1 ½ cups green or gold-colored extra-virgin olive oil  
3 minced garlic cloves  
¾ cups dry red wine  
1 tsp. ground black pepper  
½ tsp. salt

## Method:

1. Place the extra-virgin oil and garlic in small bowl. Slowly add the red wine, whisking the white with a wire whisk to form an emulsion.
2. Add pepper to the bowl and mix well. Note: this marinade can be stored in a covered container in the refrigerator for up to 2 weeks.
3. Place the steaks in a non-aluminum pan and pour the marinade over the meat, turning to coat each piece evenly.
4. Marinate the steaks for at least 6 hours or overnight, turning several times.
5. Pre-heat grill 400°F- 450°F.
6. Drain steaks from marinade and place them on the grill over direct heat.
7. Cook about 3-5 minutes per side, or until they are medium-rare. Remove from heat and let rest for 5 minutes.
8. If preferred, slice against the grain into thin slices or serve whole with sides of your choice!

## Equipment:

Small bowl  
Wire whisk  
Non-aluminum pan  
Cutting board  
Plastic container  
Indoor/Outdoor Grill

