

Bison Skewers

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12 oz Bison cut into 2-inch strips
1 teaspoon freshly grated ginger
1 teaspoon minced garlic
1 tablespoon curry powder
1/2 lime, juiced
2 tablespoons Chili Sauce
2 tablespoons Agave
Cilantro leaves, for garnish

Soak: Outdoor Gourmet grilling skewers for around 30 minutes.

Preheat: Grill or frying pan to high heat. 400-450 degrees.

Next: Mix garlic, ginger, curry powder, lime juice, Chili Sauce, and agave together. Brush over Bison strips Thread the beef onto the soaked skewers, working the skewers in and out of the meat so that the meat stays in place while grilling.

Then: Place loaded skewer on hot grill or frying pan. Sear each side for 3-4 minutes. Remove, garnish with cilantro and enjoy!