

Grilled Bison Skewers

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1 lb. Ground Bison

½ Cup Crumbled Crackers

¼ Cup Chopped Cilantro

1 Egg White, Beaten

1 ¼ t Salt

½ t Ground Black Pepper

2 Cloves Garlic, Minced

16-2 inch Squares Bell Peppers

12-8 inch Wooded Skewers, Soaked in Water for 20 minutes

8 Skewers of Assorted Vegetables, Basted with Flavored Olive Oil

In medium bowl, combine bison, crackers, cilantro, egg white, salt, pepper and garlic. Mix until well blended. Shape into 8 large meatballs. To prepare a skewer: alternate 4 bell pepper squares and 2 meatballs per skewer. Repeat process making 4 skewers.

Barbecue bison and vegetables skewers for 5 minutes. Turn, baste bison skewers with a spicy barbecue sauce and grill 4-5 minutes longer or until done. Baste vegetable skewers with flavored oil and grill 5-7 minutes longer or until tender. Serve.