



Mexico City, Mexico
June 30, 2020

Bison Meat as Four-Chili Pepper *Adobo* with Passion Fruit and Purple Onion Salsa

Use of this bison meat dish: as filling for tacos, *torta* sandwiches, *quesadillas*, on *tostadas*, and others

Ingredients:

Meat Preparation:

- 2.2 pounds bison chuck flap meat
- 1/4 white onion
- 1/2 head of garlic
- 2 tablespoons of corn oil
- salt, as needed
- 1/2 gallon of water

Adobo Sauce:

- 1/2 white onion cut into chunks
- 2 whole garlic cloves
- 3 *ancho* chili peppers
- 3 *pasilla* chili peppers
- 3 *guajillo* chili peppers
- 10 *chiltepin* chili peppers
- 3 *tomatillo* tomatoes (small, hard green tomatoes)
- 1 roma tomato (red conventional kind)
- 1/2 cup pig lard
- 1/8 teaspoon of ground cumin
- salt and black pepper, as needed

Passion Fruit and Purple Onion Salsa:

- 3 whole passion fruits, peeled
- 3 tablespoons of sugar
- 1 purple onion finely chopped
- 2 *serrano* chili peppers finely chopped
- 5 tablespoons of white vinegar or freshly squeezed sour citrus fruit
- 1 1/2 tablespoon of chopped *cilantro*/coriander
- 1 avocado cut into small cubes
- 1/8 teaspoon of oregano
- salt, as needed

Side Dishes and/or Pairings:

- Refried beans
- Unaged or aged *mezcal* liquor with half-wheels of orange or grapefruit and salt

Meat Preparation Instructions:

- Braise the bison chuck flap meat using corn oil until it is lightly browned. Then add water, onion, and garlic.
- During approximately three hours, allow to boil until the meat can easily be pulled apart. Allow meat to cool. Shred (pull apart with your hands) the meat.

Adobo Sauce Preparation Instructions:

- Heat pig lard in a pan until smoke lightly rises, turn off heat until smoke stops. For a few seconds, lightly fry the chili peppers in the lard, remove the chili peppers from the pan, and set aside. In the same pan and lard, fry the onion and garlic under a very low flame; then increase the flame and add all the tomatoes until the skin of the tomatoes is browned after approximately eight minutes.
- Use an electric blender to blend all the lightly fried items with the spices.
- Take the blended concoction (*adobo* sauce) from the electric blender, return to the pan, and re-fry in the pig lard during approximately eight minutes with constant movement.
- Add the shredded bison chuck flap meat and lightly fry in the same pan for two minutes with the *adobo* sauce. Add salt as needed.

Passion Fruit Salsa Preparation Instructions:

- Combine sugar and peeled passion fruit in a pan over a low flame. Heat until the ingredients liquefy and create a light sauce with the consistency of honey. Turn heat off and let cool.
- Place salt and finely chopped purple onion in the vinegar (or citrus juice). During two hours, allow to sit and macerate in the refrigerator.

Chef Ana Charúa

