

BISON & BABY BROWN MUSHROOM SOUP

Makes 10 to 12 cups of soup

LeeAnn Trynoski | Colorado Buffalo Grill Inc. /RL Bison Ranch
2011 NBA Best Buffalo Soup Winning Recipe

INGREDIENTS

2 lb Ground Bison
2 lb baby brown mushrooms (sliced)
2 Tablespoons Olive Oil
1 Large onion chopped
4 cloves garlic, chopped fine
2 whole fresh jalapeño pepper chopped fine (seeds removed)
1 bunch of parsley chopped
48 oz of vegetable stock
48 oz of water
2 Cups Quinoa, prepared according to package directions
1 big bunch of kale chopped (veins removed)
8 oz cream cheese
1 teaspoon black pepper
1 teaspoon salt
1 teaspoon of crushed red pepper flakes
Chopped scallions (for garnish)

DIRECTIONS

Sauté onion, garlic, jalapeño, salt, pepper and red pepper flakes in olive oil. Add Ground Bison and Mushrooms cook through. Add vegetable stock and water, simmer. Add cream cheese and simmer. Right before serving, stir in Kale.

To serve put ½ cup of the reserved quinoa in each soup bowl then add soup and garnish with chopped scallions.