BISON BLUE CHEESE BURGER

Serves 6

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INGREDIENTS
1 1/2 lbs. ground bison
2 Tbs. good quality Dijon mustard
2 Tbs. roasted & chopped shallots & garlic
1 tsp. Lea & Perrins Worcestershire sauce
splash extra virgin olive oil
kosher salt & fresh ground black pepper
to taste
good quality blue cheese or Roquefort
2 red onions sliced
balsamic vinegar
2 bulbs fennel sliced

DIRECTIONS
Combine all ingredients and form 6 patties adding approximately 1 teaspoon of blue cheese into the center of each patty. Grill to order. Serve with rosemary roasted potatoes and homemade coleslaw.

GARNISH
2 sliced red onions drizzled with extra virgin olive oil & balsamic vinegar. Grill until tender.
2 bulbs of fennel, sliced & sautéed until tender.
Toss the onions & fennel together and place on bison burger.