

# BISON BLUE CHEESE BURGER

Serves 6

---

Kathy Cary | Lilly's | Louisville, Kentucky  
Food Photography | Jason McConathy  
Recipe Styling | Cook Street School of Fine Cooking - Denver, CO

---

## INGREDIENTS

1½ 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.

